



La Burgondie

Crémant de Bourgogne EXTRA-DRY Rosé

AOC Crémant de Bourgogne, Bourgogne, France

Supple and fruity sparkling wine.



PRESENTATION

Effervescent wine in Burgundy was created at the beginning of the 19th century and it was found in Chablis, Tonnerre, Nuits-Saint-Georges and Rully. The first time it appears in any historical texts was in 1830 in the writings of Alfred de Musset... and it has continued to sparkle ever since. In 1975 the appellation Crémant de Bourgogne received official certification, thus endorsing the strict viticultural conditions, the traditional savoir-faire and the rigorous, high quality winemaking.

TERROIR

The grapes for the elaboration of Crémant de Bourgogne come from different terroirs within the Burgundy vineyards. The plots dedicated to sparkling wines are cared for by our winegrowers and include mostly Pinot Noir - along with Chardonnay and Gamay. In the winter following the harvest our oenologist carries out the blending of the various wines produced from the multiple grape varieties and terroirs of Burgundy.

WINEMAKING

Grape varieties: Pinot Noir, Gamay.
Vinification: Traditional method.
Maturing: 16 months on racks.
Dosage: Extra-Dry (

VARIETALS

Pinot Noir, Gamay, Pinot Noir, Rosé

SERVING

Serving temperature: 8°C.

TASTING

Visual: Luminously pale pink in colour.
Nose: Notes of red fruits and citrus fruits (grapefruit).
Palate: Lively, vibrant, the mouthfeel is fruity with tangy notes and a delicious finish.

FOOD PAIRINGS

As an aperitif or to accompany appetisers and dishes such as fruit tart, red fruit macaroons, sorbets.
For family occasions we typically serve it with an almond and blackcurrant tart.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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KESSGE