



MAISON LOUIS PICAMELOT

AOP Crémant de Bourgogne
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Created in 1926, Maison Louis Picamelot is one of the oldest producers of Crémant de Bourgogne, recognized for its attachment to the great limestone terroirs of the region. Under the direction of Philippe Chautard, the house has taken a qualitative turn by selecting specific parcels and refining its vinification methods. The grapes, from vineyards mainly located in the Côte Chalonnaise and Côte de Beaune, are hand-harvested and vinified with extreme precision. Fermentation and aging are done in stainless steel tanks and oak barrels for some exceptional crémants. The mousse takes a long time, with aging on laths for more than 36 months, conferring remarkable finesse and complexity to the bubbles. What distinguishes Louis Picamelot is its commitment to producing haute couture crémants, rivaling the greatest Champagne houses.

VARIETALS

Chardonnay, Pinot Noir

LOCATION

This Crémant comes from a single parcel planted with Pinot Noir and Chardonnay. The vineyard is located on the extension of the Côte de Nuits, near the Écrin des Climats heritage zone of the Burgundy vineyard, in the commune of Talant, just outside Dijon.

TERROIR

The soil is composed of clay and limestone—classic for Burgundy—offering excellent drainage and ideal conditions for expressive, well-balanced wines.

IN THE VINEYARD

Key vineyard stages include sustainable soil management, mechanical weeding, yield control, and close monitoring of plant health. All work is carried out with the utmost respect for the vine's natural cycle.

HARVEST

Manual harvest in small, perforated crates to preserve freshness and avoid juice oxidation.

WINEMAKING

The juice is gently extracted using a pneumatic press. Only the first press juice—called the “Cœur de Cuvée”—is kept. The must is then transferred to stainless steel vats for natural cold settling over 24 hours.

AGEING

After bottling with yeast and sugar to trigger the secondary fermentation, the bottles are stored lying on laths for at least 3 years at 12 to 15°C to allow for the prise de mousse. They are then riddled, disgorged, and finished with a dosage of less than 6 g/L using a grape sugar liqueur (liqueur d'expédition).

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



MAISON LOUIS PICAMELOT

AOP Crémant de Bourgogne
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

Its delicate bouquet evokes white flowers, particularly jasmine, linden, and honeysuckle. On the fruity side, white peach clearly dominates. On the palate, the fine bubbles release subtle notes of toasted hazelnut and gingerbread, blending finesse and generosity.

VISUAL APPEARANCE

Bright and golden, with a fine, persistent mousse.

AT NOSE

Floral and elegant: jasmine, linden, honeysuckle, white peach.

ON THE PALATE

Refined effervescence, aromas of toasted hazelnut and gingerbread, soft and fresh finish.

FOOD PAIRINGS

Perfect as an aperitif, and ideal with light desserts such as fruit tartlets, citrus sorbet, or almond biscuits.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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