



Depuis 1840 à Chablis

Crémant de Bourgogne Brut Blanc

Regional
Appellation



Vine 60 % Chardonnay, 40% Pinot Noir.

Soil composition Clay and limestone.

Average age of vineyards 20 years.

Average yield 65 hl/ha.

Wine making Traditional.

Blending of the different varieties.

Prise de Mousse: 2nd fermentation (after addition of the "liqueur de tirage") will last at least 9 months.

"Remuage" and disgorging: to eliminate 2nd fermentation sediments.

"Dosage": a sugar liquor is added, leaving 8g/l of residual sugar (Brut).

Serving temperature Between 6° & 8°C.

Tasting note Aged for 3 years, this delicate and full flavoured non vintage sparkling show the fine aromas of Chardonnay and the power of Pinot Noir.