

Crémant de Bourgogne



Cépage :

Le crémant de Bourgogne est un assemblage de raisins provenant de :

40% chardonnay

40% Pinot Noir

20% Aligoté

Vinification :

Handpicking

Pneumatic press with pressure rise by progressive step

Musts glued and racked after 24 hours

Inoculation with selected yeasts

Vinification vats at 20 ° C

Fermentation in bottle (traditional method) and breeding conditioned cellar at 15 ° C

Time breeding :

Crémant the envelope of all its aromas and acquires its typical with a minimum aging from 12 to 16 months in bottle

Tasting :

Pale gold glossy, fine and silky foam

Fruity and floral nose

Small and round mouth at once, and subtle vinous



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