

A.O.P. CREMANT DE BOURGOGNE

NICOLAS LEMAITRE SELECTIONS



GRAPE VARIETY 100% Chardonnay

TERROIR

Soil : stony clay-limestone soil

Altitude : 220 meters

Vines over 40 years old on average

West and north north west

WINE MAKING

Hand picking in perforated crates

Round-grain pressings are carried out using a pneumatic press.

After a rigorous juices selection, the musts are fermented in temperature-controlled vats. Traditional method of moss collection. Disgorging after 18 months of slats.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Pale gold color



Fresh and fruity, crispy notes, lemon hints.



Chardonnay reveals all its aromatic potential .

Fine bubbles, a fresh, aromatic nose and a very clean palate.

To benefit from its youth, freshness and fruitiness, it should be drunk within the year.

FOOD AND WINE PAIRINGS

Aperitif, desserts and sweets.

Ageing potential : 2 to 4 years

Serving temperature : 8° to 10°C

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles

 Bourgogne
Select MAISON DE VINS

PONTANEVAUX - 1699 D906
F.71570 LA CHAPPELLE DE GUINCHAY