



# CRÉMANT BOURGOGNE CUVÉE PRESTIGE

**Grape variety:** Chardonnay  
a white grape with white juice

**Colour:** White

**Terroir:** Limestone-clay soil; South/southwest facing vineyard

**Vine age:** 20 years old

**Tending:** 8 500 vines per Ha, trained on stainless steel wires, 10 to 12 eye Guyot pruning. Integrated, eco-friendly approach, 60Hl per Ha yield. Hand-picked into small, 30kg cases

## VINIFICATION

Light pneumatic pressing, 15 to 20-day alcoholic fermentation (depending on the year). Full or partial malolactic fermentation, **assembly**. Crémant crafted using the traditional method, 12-month bottle fermentation, the sparkle forms, yeasted fermentation, A-rack riddling for 5 to 6 weeks. Disgorging removal of the deposit that formed in the neck on riddling. Addition of the expedition liqueur before corking and securing the cork with a cage.

## MATURING

Matured cold before crafting the wine

## TASTING

**Eye:** Dense robe, glints and movement, light cordon and fine bubbles

**Nose:** Blossom and toast aromas

**Palate:** Refined, supple, lively and cheery

## SERVING

**Serving temperature:** 8°C/46°F

**Pairings:** Serve it as it comes, as an aperitif, or even with seasonal fruit based pastries



## Contact

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