

BAUDOIN MILLET

INTENSEMENT  
CHABLIS

# CRÉMANT DE BOURGOGNE

GUIDE HACHETTE DES VINS

GEOLOGY: CLAY-LIMESTONE SOIL

AGE OF VINES: 20 YEARS

KEEP: 3 YEARS

TASTING TEMPERATURE: 10 °C



## VINIFICATION

GRAPES SPECIALLY SELECTED AND VINIFIED, ARE HARVESTED EARLIER THAN THOSE FOR STILL WINE IN ORDER TO PRESERVE THE ACIDITY WHICH GIVES CRÉMANT DE BOURGOGNE ITS FRESHNESS. THIS CRÉMANT DE BOURGOGNE, MADE FROM CHARDONNAY AND PINOT NOIR, IS HARMONIOUS, FRESH AND LOW DOSAGE.



## TASTING

APPEALING IN ITS LIGHT YELLOW COLOUR, SLIGHTLY COPPERY WITH PRETTY GOLDEN HIGHLIGHTS, THIS CRÉMANT DE BOURGOGNE IS LIMPID, BRILLIANT AND RELEASES LOVELY PEARL-LIKE BUBBLES WHICH BECOME FINER, MORE DELICATE AND TAKE ON THE APPEARANCE OF LACE. THE NOSE IS VERY EXPRESSIVE AND MULTI-LAYERED, REVEALING ELEGANT NOTES OF FRESH YELLOW FRUIT INCLUDING APRICOT AND GRAPEFRUIT. THE ATTACK IS FRESH AND LIVELY, AND THE BUBBLES ARE VERY PRESENT ON MOUTH ENTRY. AS IT RECEDES, IT GIVES WAY TO SALINE AND MINERAL NOTES. THEN ROUND AND SUBTLE NOTES OF ORANGE BLOSSOM AND RIPE FRUIT ENVELOPE THE MOUTH.

## FOOD – WINE PAIRING

APERITIF

CRAB AND CITRUS FRUIT VERRINE

SALMON AND CUCUMBER VERRINE

## GOURMET IDEA

CHEESE FLAVOURED PUFF CHOUX

PASTRY

