

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain combine innovation and respect for traditions. Our signature: precise and elegant wines

## Crémant de Bourgogne *Brut*

### THE TERROIR

**GRAPE VARIETY:** 2/3 Pinot Noir & 1/3 Chardonnay

**SOIL:** The grapes come from various terroirs of the vineyards of Burgundy, from the chalky basement around Joigny to the granites of southern Burgundy, including coastal limestones and marls.

**APPELLATION:** The Crémant de Bourgogne appellation only exists in white and rosé; in blanc de blancs or blanc de blacks; especially rough, less often off-dry. The appellation area covers the delimited area of the BOURGOGNE appellation.

**Did you know?**

*Burgundy sparkling wine made history in 1830 under the pen of Musset, who celebrated it in «Raphaël's Secret Thoughts».*

### THE KNOW-HOW

**HARVESTING:** The grapes are cut and sorted by hand.

**VINIFICATION:** The vinification method is that known as «Traditional Method». In fact, after the first fermentation (alcoholic), the second fermentation and the formation of bubbles are made in the bottle. Then, the bottled crémants wait at least 9 months in the cellar.

### TASTING

**TASTING NOTE:** This Crémant de Bourgogne exhales aromas of small fruits like cherry, blackcurrant or raspberry. It is a wine powerful on the palate, long and persistent. Time adds charm and warmth with a bouquet of dried fruits, sometimes with a touch of honey, spices and nutmeg.

**FOOD & WINE PAIRING:** This Crémant de Bourgogne is appreciated as an aperitif, or to accompany fish and white meat.

**SERVICE TEMPERATURE:** should be enjoyed chilled, at 7-8°C.

