

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 *Blanc de Blancs*

THE TERROIR

GRAPE VARIETY: 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 Blanc de Blancs is perfumed with white flowers, citrus fruits or green apple. Over time, the aromas will evolve with notes of stone fruits like apricot or peach and toasted bread.

FOOD & WINE PAIRING: This Crémant de Bourgogne Blanc de Blancs is appreciated as an aperitif but it is perfect also with a seafood platter.

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

