· DOMAINE ·
Michel Chavet & Fils

Crémant de Bourgogne



Terroir

This is the estate's most remote parcel. It is located in the village of Charnay (Rhône). The soil is shallow and argilo-calcareous with flat orangey stones. The western orientation of the plot (i.e. the setting sun) allows the grapes to ripen nicely without excessive heat, and provides the slope a well-drained soil.

Grape variety

100% chardonnay (blanc de blanc)

Winemaking

After being handpicked and placed into crates, the grapes are then carefully pressed (pneumatic press). The winemaking process is similar, with alcoholic and malolactic fermentation in stainless steel tanks. Effervescence comes from the liqueur de tirage (a mix of still wine, sugar and yeast) during bottling. A 12-month maturation process is required to obtain the Crémant de Bourgogne appellation. Bottles are then regularly rotated to bring fermentation deposit to the neck, followed by disgorgement and the addition of the liqueur d'expédition (also called dosage).

Wine tasting

Crémant de Bourgogne possesses a white gold colour with fine bubbles.
Aromas of white flowers and citrus give this wine a lot of charm. The mouthfeel is light, fresh, crisp and well-balanced.

Food pairing

Crémant de Bourgogne has a nice freshness and is perfect as an aperitif. It also goes well with desserts like appetisers, red fruit sorbet and chocolate tarts as it brings some lightness at the end of a meal. Serve between 10-12°C.