

CRÉMANT DE BOURGOGNE BLANC DE BLANCS "PURE" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil

PRESENTATION

Our "Pure" Crémant de Bourgogne stands out above all for its origin, with grapes from carefully selected plots in the Côte-d'Or. These terroirs produce wines whose exceptional qualities allow for elaborate ageing. In fact, a significant portion of the cuvée is vinified and aged in oak, a process reserved for only the great sparkling wines.

WINEMAKING/AGEING

Aging of base wine: 70% in thermoregulated stainless steel vats, 30% in oak barrels for 9-10 months.

Reserve wines: 25 to 30%.

Aging: 24 to 36 months before disgorgement, followed by an additional 3 months before release.

Dosage: 5-6 g/l.

TASTING

Very fine, even bubbles. Subtle notes of white flowers on the nose are enhanced by pleasing minerality. The palate is lively, fresh and delicate. This Blanc de Blancs crémant offers the purest expression of its terroir.

SERVING

Serve well chilled at 8-10°C (46-50°F).

Enjoy within 3 years.

FOOD PAIRINGS

As an aperitif

Finely prepared fish and seafood

QUOTES

Decanter: 92/100

Jancis Robinson: 16,5/20

