

CRÉMANT DE BOURGOGNE BRUT RÉSERVE MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETALS
Chardonnay 60%, Pinot Noir
40%

TERROIR
Calcareous clay soil

PRESENTATION

Our Crémant de Bourgogne Brut Réserve is crafted from grapes grown in northern and southern Burgundy (the Châtillonnais, Côte Chalonnaise and Mâconnais). The variety of the grape varieties used and where they are sourced from results in balance between Chardonnay's tautness, white flower aromas and minerality and Pinot Noir's fruit, density and viscosity). This cuvée derives its originality from expertise that combines the vinous quality of the base wines with the tautness of moderate/restrained dosage that is unusual for a Brut.

WINEMAKING/AGEING

Base wine aging: 90% in thermoregulated stainless steel vats, 10% in oak barrels for 6 months.
Reserve wines: 15%.
Aging: 18 to 20 months before disgorgement.
Dosage: 7g/L.

TASTING

Fine, even bubbles. The nose, redolent of citrus fruit (lime, pink grapefruit) and white flowers, precedes a well-defined palate that is fresh, vivacious and full bodied, boasting precision and lovely length.

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

Wine & Spirits: 89/100
Wine Spectator: 90/100

