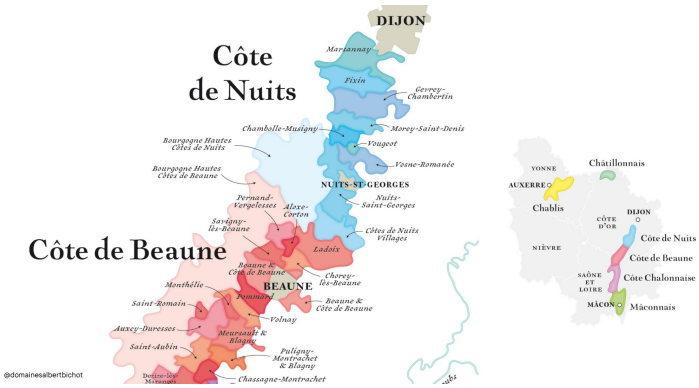
CRÉMANT DE BOURGOGNE BRUT RÉSERVE
MAISON ALBERT BICHOT



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 vinosity).
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