

CRÉMANT DE BOURGOGNE BRUT ROSÉ MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETALS
Pinot Noir 60%, Chardonnay 40%

TERROIR
Calcareous clay soil



PRESENTATION

Our Crémant de Bourgogne Brut Rosé is crafted from Pinot Noir grapes grown in the Côte Chalonnaise and in the Auxerrois for the Chardonnay grapes.

Each grape variety is vinified separately so preserve the finest qualities that each has to express.

WINEMAKING/AGEING

Base wine aging: 8-9 months in thermoregulated stainless steel vats.

Aging: minimum of 12 months before disgorgement, followed by an additional 3 months before release.

Dosage: 10 g/l.

TASTING

Fine, even bubbles. Notes of red berries (blackcurrant, raspberry) and citrus fruit on the nose are followed by a delectable palate, bursting with vivacity and freshness.

SERVING

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

Enjoy within 3 years.

FOOD PAIRINGS

As an aperitif

Mediterranean or Asian cuisine

Fruit-based desserts

QUOTES

Wine Spectator: 87/100

