
Crémant de Bourgogne

Appellation Crémant de Bourgogne Protégée

White sparkling wine, brut

In the Bourgogne area, the sparkling wines enter history in 1830

Area under production : 1800 ha

Harvest : 78 hl/ha

Our production area : 0,30 ha

Grape variety : a mix of the iconic grapes of Bourgogne,
principally Chardonnay and Pinot noir

Manual harvest

Wine making : traditional method

12% vol.

Wine maker : Boisset FGV



To drink young.

Serving temperature : 6-8°C

It can be enjoyed as a pre-dinner drink or with desserts