

Crémant de Bourgogne

Appellation Crémant de Bourgogne Contrôlée
Sparkling wine
Instituted in 1830
Area under production : 1845 ha
Harvest : 78 hl/ha.

Our production area : 0,30 ha
Climat : Cotât Topart
Grape variety : Chardonnay
Manual harvest
Wine making : traditional

Elaborated by : Boisset FGV

Color : white
Brut



The wine is drunk young, ideally after two or three years.
Serving temperatures : between 6 and 8°C

Ideal as a pre-dinner drink or with a dessert.