

# BARTON & GUESTIER

DEPUIS 1725


## CREMANT DE BOURGOGNE


### PRODUCTION

Appellation Crémant de Bourgogne Contrôlée

Region : Vineyards located in the Bourgogne appellation area.

Grape variety : 48% Chardonnay, 33% Pinot Noir, 19% Gamay.


 Soil : chalk, limestone, granite.


 Continental climate with cold and dry winters and hot and sunny summers.


Vinification : Hand – picking - Pre fermentation maceration – alcoholic fermentation conducted at low temperature (18°C) – 2<sup>nd</sup> fermentation in bottle (Traditional Method) with ageing for 12 months.


Format available : 75cl.

### TASTING

 Beautiful light yellow colour with golden hints. This Crémant offers numerous fine bubbles, and a soft mousse.

 Fine and expressive nose, showing yellow fruits scents combined with white fruit, toasty notes and complexity.

 On the palate it is powerful, well-balanced, combining pleasantly freshness, fruitiness and complexity. Very nice effervescence, the finish is long and full.

 Aperitif, with savory appetizers or with fruit desserts.  
Best served between 6°C and 8°C.

### AWARDS

Silver Medal – Global Sparkling Masters 2023.



B&G

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