

CRÉMANT DE BOURGOGNE MILLÉSIMÉ

Situated in the heart of wine-growing Burgundy, the Côte Chalonnaise is ideally placed to convey every nuance of the region. Our range of Buissonnier wines is produced from selected vineyards with a long history and a reputation for their ability to reveal the specific character of each appellation. Let yourself be seduced by the mineral charm of our Montagny, the body of our Mercurey, the brilliance of our Pinot Noir, the richness of our Chardonnay or the originality of our Aligoté.... We invite your taste buds to discover a Burgundy that is off the beaten path.

The Vineyard

Our vines are located in the Côte Chalonnaise terroir. The many fault lines that cut across our region have created many different terrains, each distinguished by its nature, orientation and age. The grapes are grown in diverse soils, ranging from clay-limestone to clay-silica, within the Burgundy appellation zone. As the expression of a particular vintage, this cuvée is only produced in exceptional years.

Aging Process

Its perfectly balanced blend gives prominence to the personality of the great Pinot Noirs of Burgundy. Long maturation on laths.

Tasting notes

Golden yellow colour with shimmers of gold, underpinned by an abundant and delicate effervescence, a complex and highly expressive nose, combining ripe fruits and toasted, brioche aromas. On the palate, the attack is fine and distinguished, gradually expressing all the power and vivacity of this great vintage. Its power and finesse make this a perfectly balanced cuvée.

Accompaniment

Pair this bottle with prestigious platters of shellfish, fine fish or white meats (particularly poultry), or enjoy with desserts featuring red berries or yellow fruits, such as zabaglione or a soufflé. Especially recommended for warm foie gras with apples or figs.

Advice

Best enjoyed within eight years of production.

Serving temperature : 10-12 °C.

Available in bottle.

