

— D O M A I N E —
M I C H E L
B R I D A Y



“Crémant de Bourgogne”

Terroir

Crémant de Bourgogne is a blend of grapes from:
40% Chardonnay.
40% Pinot Noir
20% Aligoté

Winemaking

Manual harvest in pierced crates.
Pneumatic press with progressive rising pressure.
Musts are fined and clarified after 24 hours
Vinification in thermo-regulated vats at 18° C
Bottled foam (traditional method)

and cellar ageing air-conditioned at 15° C

Maturation: The crémant develops all its aromas and acquires its typicity or character thanks to ageing for 12 to 16 months in bottle.

Tasting

Brilliant pale gold appearance, fine, satiny foam
Fruity and floral nose
Light and round simultaneously, vinous and subtle

