

**ORIGIN :**

Mâconnais, France

The creation of Crémant de Bourgogne dates from October 17th 1975.

GRAPE-VARIETY :

Chardonnay

WINE AGE :

40 to 50 years.

SOIL :

Clay and limestone.

CRÉMANT DE BOURGOGNE

ELABORATION

The harvest is hand-picked and taken in pierced trays to the cellar where it is pressed according to the purest tradition of sparkling wines, with a limit of 150 kg of harvested grapes, to obtain 100 l of juice.

The vinification is initially the same as that for the white wines: after approval,

the wine obtained in this way is then bottled for the capture of the sparkle: the second fermentation in the bottle.

This second fermentation takes place over a period of nine months.

Then, the processes of disgorgement and bottling take place.

TASTING

The Chardonnay grape variety endows the Crémant Blanc de Blancs with all of its finesse and subtlety. The Crémant de Bourgogne TRENEL possesses a beautiful, brilliant pale gold colour; the bubbles are fine and pleasant in the mouth. The nose is dominated by the aromas of hazelnut, fresh butter and almond. The attack in the mouth is lively and light and the finish is fresh.

Enjoy its freshness on its own, before a meal with appetizers or to accompany a dessert. It is also very good with Trénel liqueurs as a cocktail.

HOW TO DRINK AND SERVE

The CRÉMANT DE BOURGOGNE TRENEL is a dry, light and brilliant wine. It can be either enjoyed alone or accompanied with a TRENEL fruit liqueur (blackcurrant, blackberry, pêche de vigne (wild peach), Morello cherry and raspberry).