

**ORIGIN :**

Burgundy, France

GRAPE-VARIETY :

100% Chardonnay

SOIL :

Clay limestone

FERMENTATION :

Sparkling wine made in traditional method No dosage added after disgorging.

CAPACITY :

Available in 75cl



CREMANT DE BOURGOGNE – BRUT NATURE – GAMME HOMMAGE

SITUATION

The vineyard is settling around a little town in South Burgundy, typical and enjoyable. The winemaker is making a hand work turn to the quality and taking care of the relationship with the terroirs, he turned to practices within bio-dynamic culture, with Demeter mention, to support his philosophy. The clay-limestone exposed East have all the requirements for the development of very fine wines.

TASTING

Made of 100% Chardonnay grapes, this Crémant de Bourgogne, Brut Nature from our range called "Hommage", is very well balanced. Sugar addition (without any dosage) is not necessary in this Crémant because the winemaker is making the Harvest when the grapes are in full maturity. The nose is full of aromas of citrus fruits first, followed then by a short touch of liveliness.

CONSUMPTION AND SERVICE

Served between 8-10°C, it will reveal you all his personality a few minutes after opening.

Delicious on cocktail, also great with all the desserts.