



LA MAISON DU CRÉMANT

ELABORATEUR DEPUIS 1895

Crémant de Bourgogne

Brut



AREA Burgundy

COLOR White wine

GRAPE VARIETIES 40% Chardonnay, 30% Pinot Noir et 30% Aligoté

CLASSIFICATION Appellation d'Origine Contrôlée Régionale

GEOGRAPHICAL SITUATION

The base wines of the Crémant come from the different subdivisions of the Burgundy vineyards. Our base wines however are predominantly produced from the vines of the Côtes and Hautes Côtes of Beaune and Nuits and the Côtes Chalonnaise.

SOIL TYPE

Different soils: limestone and marl in the Cotes de Nuits, Cotes de Beaune and Cote Chalonnaise and granite in Southern Burgundy.

VINEYARD

The vines are worked using integrated viticulture Plantations : 10 000 pieds / hectare. Yield : 70 hectolitres / hectare.

HARVEST

Harvest by hand in pierced crates.

VINIFICATION

Traditional method. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The fermentation is carried out in stainless steel vats at 18°C. The base wines are then assembled.

AGEING

Fermentation (second alcoholic fermentation) in bottles. Then riddling in gyro-pallets and disgorgement to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling. Brut (dosage of 10 g / L of sugar in the expedition liqueur).

TASTING NOTES

Light yellow with bright reflections. The nose is fresh and lemony composed of floral aromas which are released subtly. The mouth is in fresh, delicate, tight and precise with fine bubbles that stimulate the palate nicely.

FOOD PAIRING

Ideal as an aperitif, it whets the appetite at a party. But Crémant de Bourgogne can also accompany the meal (poultry or seafood products in sauce) or highlight the aromas of fruit desserts (sorbets) or petits fours.

TEMPERATURE

4-6°C

AGEING POTENTIAL

Drink within 2 years.

ANALYSIS

%Vol : 12,5 - SR (g/L) : 12 - AT (g/L ac. tartrique) : 6,15



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In 1895, the two brothers Francis and Albert Moingeon wine makers from Pommard, created Moingeon in Nuits-Saint-Georges. In 1922, Pierre Moingeon, the son of Albert took over the management of the company with Pierre Barbier, the husband of Helen Moingeon, daughter of Francis. The latter, an engineer by trade, took numerous licenses that revolutionized the "méthode champenoise", including an automatic "pupitre", a prototype of the current gyro-pallets. In 1975, the house was officially renamed "La Maison du Crémant". It was bought in 2003 by Vincent Sauvestre. Today it is one of the main developers of Crémant de Bourgogne.

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