

DOMAINE
du
CHAMP DE LA CROIX

Crémant de Bourgogne



Grape variety : Chardonnay and Gamay



Viticulture : Clay-limestone soil, young plots located in the plain.



Winemaking : Manual harvest in pierced cases, to evacuate the juices due to the crushing of the grapes. Soft pressing. Fermentation in vats then bottled for the second fermentation. Storage on laths before disgorging.



Winetasting : Golden yellow color with fine bubbles and a persistent foam. Aromatic fruity nose with notes of citrus, especially lemon, a nice freshness. Lively attack on the palate with a freshness enhanced by citrus aromas, the bubbles are fine and pleasant. A nice length on the finish.



Food and wine : Aperitif, Cheese gougères, Fruit pies.

Aging Capacity : 1 to 3 years.

