



Domaine Guillemin Stéphane & Lucie

Crémant de Bourgogne - White

Region :	Bourgogne
Appellation :	Crémant de Bourgogne
Color :	White
Grapes :	Chardonnay (100%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking into small crates.

Whole grapes, Temperature-controlled fermentation, Pressurage direct, Débourage, Seconde fermentation en bouteille.

Ageing in temperature-controlled stainless steel vats, Traditional corks, Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Gold colour, fine bead, greenish-gold highlights.

NOSE : Fresh, fruity, citrus aromas, fresh fruit aromas.

PALATE : Elegant, flower overtones, citrus hints, slight lemon hints.



SERVING

SERVING TEMPERATURE : Between 6° and 10°

AGING : Ageing from 2018 to 2020



FOOD MATCHES : For the aperitif, Chocolate desserts, Fruit desserts, Ice creams and sorbets, Scallop carpaccio

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