



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.



CRÉMANT DE BOURGOGNE

APPELLATION D'ORIGINE CONTRÔLÉE

BRUT

« Refreshing and Inviting »

❖ THE TERROIR

Produced from a variety of Bourgogne terroirs with limestone clay soils.

❖ GRAPE VARIETIES

Chardonnay, Pinot Noir, Gamay et Aligoté.

❖ WINEMAKING AND MATURING

Gentle pneumatic pressing followed by temperature-controlled alcoholic fermentation not exceeding 18°C in stainless steel vats. Complete malolactic fermentation. Bottle matured on racks for 18 months.

❖ TASTING NOTES

Pale gold colouring with white gold glints and adorned with fine bubbles in the glass. A suave bouquet of acacia flowers and pears. It delivers a sensation of fullness in the mouth, where apricot and almond flavours mingle to release a wave of pleasure.

❖ FOOD PAIRING

Enjoy as an aperitif with appetizers such as cheese pastries (gougères) or quiche. It will also marry well with roast pikeperch or trout with almonds.

Serving temperature : 8°C to 10°C.

Mis en bouteille à la propriété

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