



# 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

EXTRA-BRUT

Millésime 2014

« *Audacious and Pure* »

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❖ THE TERROIR

This terroir stretch from Côte d'Or to the Mâconnais with different typicality and richness. Manual harvest.

❖ GRAPE VARIETIES

Pinot Noir 70%, Chardonnay 5%, Aligoté 15%, Gamay 5%.

❖ WINEMAKING AND MATURING

Oak barrels aging during 48 months.

❖ TASTING NOTES

The color is a clear crystal. The nose is on flowers, almond and pear flavors. On the palate, the bubbles are delicate and generous chiseled by a beautiful minerality. The final is powerful and bewitching.

❖ FOOD PAIRING

With an aperitif of course, but this wine is also a partner of choice for delicate dishes such as seafood, braised fish, oysters, scallops or crustaceans.

Serving temperature : 8°C.



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Mis en bouteille à la propriété

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