



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

ROSÉ

« *Charming and Intense* »

❖ THE TERROIR

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

❖ GRAPE VARIETY

Pinot Noir.

❖ 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 12 months.

❖ TASTING NOTES

The salmon pink nuances are emphasized by an airy and generous effervescence. The bouquet opens with notes of apricot and white-fleshed fruit. Beautifully rounded in the mouth with almond and hazelnut flavours, giving an intensely appealing and vivacious wine.

❖ FOOD PAIRING

Enjoy as an aperitif with appetizers. It will also pair well with sushi, trout or salmon tartare and even mildly-spiced quail.

Serving temperature : 8°C to 10°C.

Mis en bouteille à la propriété

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