

DOMAINES

ALBERT  BICHOT

— MAISON FONDÉE EN 1831 —

# Sparkle every day with Crémant

## Crémant de Bourgogne Brut Réserve

### TASTING NOTES

Fine, even bubbles, beautiful golden color

The nose boasts notes of citrus (lime, pink grapefruit) and white blossoms which pave the way for vivacity and freshness on the palate

Ideal for a festive aperitif, also an ideal match for the textures and flavors of seafood, poultry, and vegetarian/vegan dishes.

Serve well chilled (46-50°F)

Enjoy within 3 years

Santé!

### PRODUCT INFORMATION

Blend + origin of the grapes:

Chardonnay - Auxerrois (mainly) and Mâconnais

Pinot Noir - Côte Chalonnaise

Gamay - Mâconnais

Aligoté - Côte de Beaune

10-15% of reserved wine

Aged 9 months (base wine) in thermo regulated stainless steel vats.

Each grape variety is vinified separately so as to obtain the best expression of its origin.

Stored on lees for at least 12 months

Dosage: 7-8 g/l

