



CRÉMANT DE BOURGOGNE BLANC DE BLANCS

Origin

Côte Chalonnaise,
France

Grape variety

Chardonnay

Age of the vine

25 years on average

Soil

Clay-limestone

Wine-making

The fermentations take place in stainless steel tanks. The crémant is then bottled to referment and get magnificent bubbles. It is aged on laths for 36 months.

Situation

Created in 1975, the A.O.C “Crémant de Bourgogne” covers the entire Burgundy wine region, from Chablis to the gates of Lyon. Crémants are produced using the traditional method: the still wine is bottled with yeasts and sugar, so as to go through a secondary fermentation. Trénel’s Crémant de Bourgogne originates in the Côte Chalonnaise, from clay-limestone soils, perfect for the production of Chardonnay. It’s aged 36 months on laths, 3 times longer than what is decreed in the AOC’s specifications.

That gives it a deep structure and a great fineness.

Tasting

This Crémant possesses a brilliant gold color. The bubbles are fine and pleasant in the mouth. The nose marries fresh aromas of acacia, green apple and white peach with buttery and nutty notes, due to its particularly long aging on laths.

It’s a gastronomic wine: round and very complex in the mouth.

How to drink and serve

Serve at 6° to 8°C throughout a meal. It goes beautifully with white meat or an old hard cheese, like parmesan. Try it on a dessert with walnuts or praline for another perfect match. Drink within 2 years after purchase.

