



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE CRÉMANT DE BOURGOGNE

EXTRA BRUT

Appellation:

AOP Crémant de Bourgogne

Grape variety:

Chardonnay, Pinot noir,
Gamay and Aligoté

Created in 1975, the Crémant de Bourgogne AOP covers the entire Burgundy and Beaujolais wine regions, from Chablis down to the outskirts of Lyon. The Crémant sparkling wines are produced using the traditional method, i.e., the base wine is transferred into bottles to undergo a second fermentation.

Soil:

Burgundy vineyards with clay-limestone soils, the favourite terroir of the Chardonnay and Pinot Noir grapes.

Vinification:

Harvested by hand, alcoholic and malolactic fermentation in stainless steel vats. Traditional method and ageing "sur lattes" for a minimum of 15 months. Extra-brut dosage.

Tasting notes:

Appearance: Light colour with golden tints and fine strings of bubbles.

Nose: Fresh aromas of acacia, white peaches and citrus.

Palate: The palate reveals aromas of white flowers, croissants and nougatine resulting from the long ageing "sur lattes". This ageing also lends the wine great complexity and roundness.

Serving suggestion:

Serve between 6-8°C. Ageing potential of 2 to 4 years.

Food wine pairing: Enjoy as an aperitif or served throughout a meal. Try it with white meat or a mature hard cheese such as Parmesan. Perfect with a hazelnut and praline dessert.



VINS DE
BOURGOGNE