



Crémant de Bourgogne Blanc de Blancs Brut

AC, Domaine Laurent Perrachon et Fils, 750 ml

750 ml

CHF 19.80

Art. nr. 60066700

Sparkling Burgundy This crémant, made from 100% Chardonnay and produced like a champagne, is an elegant and refreshing alternative in the world of sparkling wines.

It delights with floral aromas and a fresh, inviting note of apple and citrus fruit as well as a touch of brioche. It is delicately sparkling on the palate, with a distinctive, tart finish.

Its tingling flavour enlivens everything crispy and fried: calamari rings, fish crispies, chicken wings. Also delicious with egg dishes on a Sunday morning.

Origin:	France / Bourgogne
Grape variety:	Chardonnay
Ripening potential:	2 to 3 years
Drinking temperature:	10 to 12 °C
Food Pairing:	Apéro pastries, Calamari alla romana, Smoked fish, Salad with vegetables, pulses, pasta
Vinification:	bottle fermentation, fermentation at low temperatures
Harvest:	hand-picking, selecting the grapes (by hand)
Maturation:	on the yeast, long cultivation
Maturation duration:	12 months
Volume:	12.5 %

Note: Contains sulphites