



## Crémant de Bourgogne Blanc de Blancs Brut

AC, Domaine Laurent Perrachon et Fils, 750 ml  
750 ml

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

Note: Contains sulphites