



MAISON
Albert Brenot

DEPUIS 1849



Chardonnay,
Pinot Noir,
Gamay and
Aligoté



Harvest by hand, pneumatic pressing. Only the very first pressing are kept for the elaboration of this Crémant. Malolactic fermentation made in stainless tanks.



The second fermentation takes place in the bottle after addition of sugar and yeast. Ageing during 12 to 18 months



Mainly clay and limestone.

TASTING

The aromas are very delicate with notes of red fruits. The mouth is very well balance with subtil aromas of strawberry and pomegranate



To drink young or to keep 3 years.
Temperature of service: 10°C.



This Crémant de Bourgogne is perfect on his own for aperitif, dessert but also will perfectly match with spicy foods.