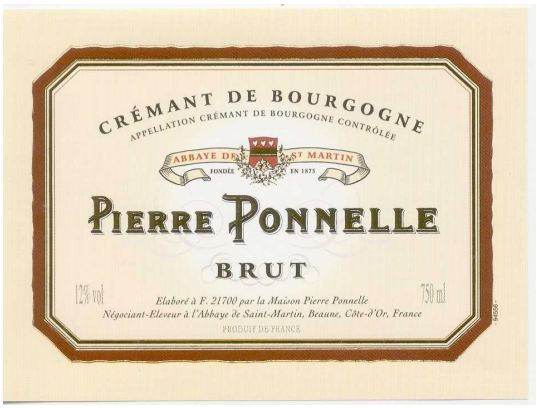
CRÉMANT DE BOURGOGNE BRUT



TERROIR

Made in the traditional way, the second fermentation takes place in the bottle to obtain more delicate and fine bubbles. Aged for a minimum of 12 months on slats.

TASTING

Pale and brilliant yellow colour.
A fresh and fruity nose, with notes of almond and white flowers.
Nice and lively attack. The palate is well-balanced between fruit and freshness.

FOOD MATCHING

Aperitif and desserts or also great with blackcurrant cream from Dijon.

REGION	Bourgogne
TYPE	AOC
LEVEL	Crémant de Bourgogne
GRAPES	Chardonnay, Pinot Noir
SERVICE TEMPERATURE	8°C
AGING POTENTIAL	1 year
COLOR	White

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PIERRE PONELLE, PLACE NOTRE DAME BP 172 21205 BEAUNE CEDEX
TEL : 03 80 26 33 00 - FAX : 03 80 24 14 84
WWW.PIERRE-PONNELLE.COM