



CRÉMANT DE BOURGOGNE ANDRÉ DELORME BLANC DE BLANC BRUT



Blend

Chardonnay, Aligoté.



Vinification

Produced by the traditional method. When the harvests arrive, we press the grapes slowly using our pneumatic wine presses. Only the first presses are used to produce our wines. Malolactic fermentation takes place in our 100% stainless steel vats. Secondary fermentation, in the bottle (according to the traditional method), is carried out by adding yeasts and sugar. This is followed by 18 months of ageing on lees in our temperature-controlled cellars.



Terroir

"Bourgogne Terroir Côte-chalonnaise" clay & limestone soil.



Tasting

This Crémant de Bourgogne Blanc de Blancs has a beautiful white colour with bright highlights. Its nose reveals notes of white flowers. In the mouth, hints of peaches and pears produce an undisputed touch of freshness.



Wine Pairing

It is perfect with seafood platters: whelks, cockles and other clams.



Price Range

High

ABOUT

Since 1942 Maison André Delorme is a recognised specialist in the great wines from the Côte Chalonnaise and Crémants de Bourgogne. With links to each of the Côte Chalonnaise terroirs - Rully, Givry, Mercurey, Bouzeron, Montagny - it covers more than twenty appellations, which it selects, vinifies and ages in its cellars at Rully.