



## CRÉMANT DE BOURGOGNE ANDRÉ DELORME ROSÉ BRUT



### Blend

Pinot noir, Chardonnay, Aligoté, Gamay.



### 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

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



### Tasting

This Rosé Crémant displays a beautiful, clear and brilliant colour, slightly salmon-pink with bright pink highlights. The nose offers tangy notes of strawberries and red fruits. On reaching the taste-buds, it develops hints of red fruits such as strawberries and raspberries. And the finish is a perfect balance between power, elegance and finesse.



### Wine Pairing

Perfect with a fruit dessert, such as a raspberry tart.



### 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.