



CRÉMANT DE BOURGOGNE ANDRÉ DELORME BLANC DE NOIR BRUT



Blend

Pinot noir, 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

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



Tasting

The golden colour of this Crémant is a brilliant yellow-gold. Its very expressive nose is redolent of candied fruits. Notes of white and dried fruits develop as it reaches the taste-buds. The finish is rounded and generous.



Wine Pairing

This Crémant de Bourgogne is sublime for aperitifs served with fish verrines or other appetisers.



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.