



CRÉMANT DE BOURGOGNE ANDRÉ DELORME BLANC BRUT



Blend

Pinot noir, Chardonnay, Aligoté, Gamay.



Vinification

Harvesting is carried out by hand and followed by gentle pressing in order to extract the highest quality juices. Only the first presses of our best quality batches are selected. Malolactic fermentation takes place in stainless steel. The second fermentation, which takes place inside the bottle, is generated by the addition of yeasts and sugar. The wines are then aged on their lees for 18 months in our temperature-controlled cellars.



Terroir

We have chosen Burgundy vineyards with clay-limestone soils. These soils are most conducive to generating a better expression of the grapes.



Tasting

After a fresh attack, this wine is rich and full on the palate with the sweetness of white fruits and fine minerality. It's a perfect balance.



Wine Pairing

Apéritif or starters.



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.