

Crémant de Bourgogne BLANC BRUT

This white Crémant de Bourgogne combines three different grape varieties to create a dynamic and festive sparkling wine.

DOMAINE GOUBARD

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60% Aligoté - 10% Chardonnay - 30% Pinot Noir



Soil:

clay-limestone

Unification & Aging

• Long 18 Month ageing on slats to give aromatic complexity and fullness.

Tasting Notes

Combining the best of Bourgogne, this Crémant is the perfect synthesis of terroir and the expression of grape varieties resulting in a magnificent effervescence and a train of fine bubbles. The nose is open with ripe fruits (quince) and discreetly floral notes. In the mouth, the attack is supple with a good aromatic intensity (citrus fruits, white flowers). The wine is structured, with a long finish. To be enjoyed as an aperitif, during your festive events but also at meals, with fish or dessert.

Serving temperature:

8°C



Ageing potential:

To drink now or within 2 years