



## EFFERVESCENT

### - CRÉMANT DE BOURGOGNE Brut Classique -



#### Cépages

65 % chardonnay 35 % aligoté

#### Terroir

Clay-Limestone soil



#### Vines

Vineyard cultivated organically for several generations. (Certified organic since 1965) We pay attention to the soil, the sky and the grapes without any synthetic chemical assistance.

Vines are average 50 years old and harvested by hand in small boxes.

#### Vinification



Still wine aged on lees for 9 mos. Lightly filtered before second fermentation.

Second fermentation in bottle for 12 mos. minimum. Dosage approx. 6g per Liter

#### Production

Approx. 3500 bottles per year, vintage dated.



## Tasting notes

Abundant, light and delicate mousse, golden with green reflections.

Light floral aromas with notes of white peach and elder flower.

Fresh, tense and lively palate with pleasant, rich finish of almonds and acacia honey.



## Pairings

Excellent aperitif and with light desserts, as well as with a brunch or any other festive meal.

## Conditionnement

Bouteilles de 75cl et Magnum 1,5L

Pour accéder à nos tarifs, merci de nous contacter

**DOMAINE DE LA LUOLLE**

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