



# Crémant de Bourgogne



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Régionale** of Bourgogne.

The *appellation* CRÉMANT DE BOURGOGNE is restricted to effervescent wines made from still wines (called *vins de base*) by the traditional method.

Producing communes:

Department of Yonne: **55 communes.**

Department of Côte-d'Or: **91 communes.**

Department of Saône-et-Loire: **154 communes.**

Department of Rhône: **85 communes.**

## TASTING NOTES

A wine bursting with youth and audacity. Its freshness and vigour are a matter of general agreement. Given time, it acquires the stateliness of a great wine. The brut faithfully reflects its lively and clear-cut personality. As *demi-sec* or *sec*, vivacity yields to smoothness and makes room for a new taste impression, that of sweetness.

The **blanc** is generally white-gold in colour. The bubbles are fine and form a delicate necklace around the edge of the glass. Floral, citrusy and mineral aromas are matched in the mouth by freshness and elegance plus a degree of acidity which is the key to a proper balance between aromatic power and the desired degree of lightness.

The **blanc de blancs** carries the perfume of white flowers, citrus fruits or green apples. With time, it will develop toasty notes and notes of pitted-fruits such as apricot or peach.

The **blanc de noirs** exhales aromas of small fruits (cherry, blackcurrant, raspberry). In the mouth, powerful, long and persistent. Time adds charm and warmth, with aromas of dried fruits and, perhaps, honey, spices or nutmeg.

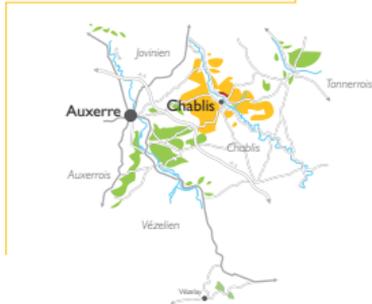
The **rosé**, made from *Pinot Noir* grapes with or without a proportion of *Gamay*, is pink-gold in colour. This is a delicate wine with subtle aromas of red fruits.

## SERVING SUGGESTIONS

Although Crémant de Bourgogne is a perfect pre-dinner drink, this in no way takes away from the fact that it is also a perfect accompaniment to food. The **blanc** chimes with main dishes such as stewed poultry with pears and dried fruits (*confit de volaille aux poires et fruits secs*). With the **blanc de blancs**, try scallops or river fish. The **blanc de noirs** makes a splendid match for braised oxtail or snails with potatoes (*escargots en coque de pomme de terre*) and is the ideal partner for poultry such as a fattened hen from La Bresse. The **rosé** is a sound choice as a dessert wine with its powerful floral aromas which go perfectly with ice cream and bring a touch of freshness to the close of a meal. It is ideal with pastries and its fruit scents are unbeatable with a red-fruit sorbet.

Serving temperatures: 4 to 8°C as a pre-dinner drink or dessert wine,  
6 to 9°C with main meal.

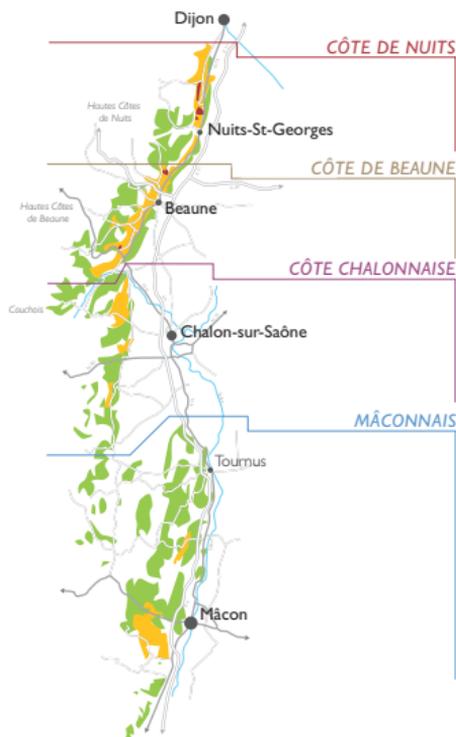
## CHABLIS & GRAND AUXERROIS



## CHÂTILLONNAIS



- Appellations Grands Crus
- Appellations Villages and Premiers Crus
- Appellations Régionales



## LOCATION

Sparkling Bourgogne made its entrance into history in 1830 when it was lauded by the poet Alfred de Musset (1820-1857) in his “*Secrètes pensées de Raphaël*”. It was first made at the beginning of the 19th century at Chablis, Nuits-Saint-Georges, Rully and Tonnerre, and since then has not ceased to sparkle. It was for a long time the practice to make effervescent versions of prestigious Burgundian *Grands Crus* but the AOC status granted in 1975 laid down strict conditions for its production on the basis of meticulously-applied traditional skills to achieve high-quality vinification. Only whites and rosés qualify for the *appellation*. They may be *blanc de blancs* (from white grapes) or *blanc de noirs* (from white-juiced black grapes). Most are classed as *brut* or, less often, *demi-sec*. The production area is the same as that for the *appellation* Bourgogne.

## SOILS

The grapes from which the *vins de base* for Crémant de Bourgogne are made come from a wide variety of soils in vineyard districts throughout Bourgogne. They range from the chalky subsoil of the Joigny district in the north to the granites of southern Bourgogne, via the limestones and marls of the Côtes where most of the wines of this *appellation* are grown.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Whites** and **rosés**: main varieties **Pinot Noir**, **Chardonnay** (minimum 30%).  
Secondary varieties: **Gamay** (20% maximum), **Aligoté**, **Melon**, **Sacy**.

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.  
Amounts to some **2,009.70 ha.** approx.  
The area committed to the production of Crémant de Bourgogne varies from year to year depending on local conditions.  
Production is growing steadily thanks to its success with both French and foreign consumers.

### Average annual production\*\*

1 hectolitre (hl) = 100 litres = 133 bottles.  
**16.68** millions of bottles approx.  
**Equivalent to 125,377 hl.**

\*In 2011 \*\*5 years average, 2007-2011