



Caves Baptiste Bienvenu



Crémant de Bourgogne "Brut Zéro"

[The elegance of Chardonnay with
elegant citrus aromas.]



Terroir

Localities of the harvested plots: La voie de Girard and Vodon.

Burgundy - Appellation: Crémant de Bourgogne.

The vines used to produce our Crémant de Bourgogne are cultivated in the village of Irancy, nestled 15 km away from Auxerre in a valley adorned with vineyards and cherry trees.

Our terroir consists of a clay-limestone composition, where the clay contains varying proportions of limestone.

The soil originates from Kimmeridgian terrain, dating back to the Jurassic period, and belongs to the geological region of Aube.

Surface area

The total planted area of the Irancy vineyard is 200 hectares.

We harvest 0.5 ares to produce our Crémant de Bourgogne.

Annual production

1000 of Crémant of burgundy.

Grape variety

Sparkling wine made from 100% Chardonnay.

Average age of the vine

10 years.

Work of the vine

We prune these parcels of vines in simple Guyot.

Type of sustainable cultivation: Throughout the year, soil maintenance is carried out mechanically to avoid chemical weeding.

Vinification

The grapes are harvested earlier than for still wines to preserve the acidity that imparts freshness to the Crémant de Bourgogne. The effervescence is achieved through the addition of the liqueur de tirage during bottling. The bottles are then tilted downwards, and a typical, regular, and mechanical process is employed: the bottles are turned regularly to allow the fermentation sediment to settle in the neck.

Ageing

100% in stainless steel tank for 6 months.

Character of the wine

Crémant de Bourgogne Baptiste Bienvenu is a sparkling wine that showcases both power and elegance, exhibiting delightful aromas of citrus and white flowers that are characteristic of Chardonnay. Its fine and persistent bubbles create a delightful sensation, awakening the taste buds and refreshing the palate.

Robe

A pale gold color with green highlights.

Nose

Its nose reveals delicious scents of white flowers, citrus, green apple and pear.

Taste

In the mouth, you will discover a soft and tangy side enhanced by the finesse of the bubbles.

Food and wine pairing

It will accompany you with pleasure as an aperitif, dessert or throughout the meal.

Service

Serve between 6 and 9 ° C for the meal and slightly cooler, between 4 and 8 ° C, for the aperitif and dessert.

Alcohol content: 12.5%.

Container available for sale

75 cl

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. A CONSOMMER AVEC MODÉRATION