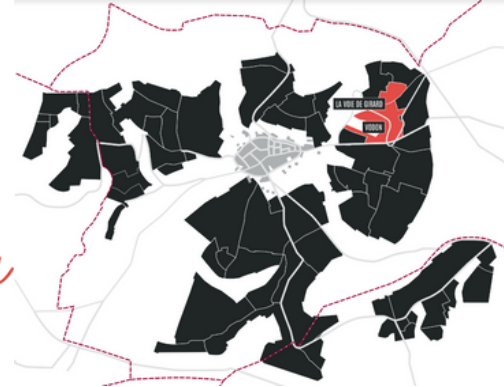




Caves Baptiste Bienvenu



# Crémant de Bourgogne "rosé"

[A cuvée with a collection of gourmet aromas of red fruits.]



#### Terrair •

Plots: The way of Girard and Vodon.

Appellation: Crémant de Bourgogne Rosé.

The vineyards used for crafting Crémant de Bourgogne Rosé are situated 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 Rosé.

#### Annual production •

1000 bottles of Crémant of Burgundy Rosé.

#### Grape variety •

Sparkling wine made from 100% Pinot Noir grapes.

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

#### Ageing •

100% in stainless steel tank for 6 months.

#### Character of the wine •

You will discover its creamy and fresh side just enhanced by seductive flavors of ripe red fruits. To be enjoyed in the year or to keep 1 or 2 years.

#### Robe •

A pale, pink, salmon color.

#### Nose •

The nose reveals gourmet aromas of red fruits: strawberry and raspberry.

#### Taste •

The palate is fresh and full of fruit. Flattering and balanced, the finish is acidulous.

#### Food and wine pairings•

It will be the ideal companion for your appetizers, dishes such as sushi, duck to orange and will accompany your desserts perfectly such as a strawberry rhubarb crumble or sorbet.

#### 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

1 rue soufflot 89290 Irancy | +33 (0)3 86 42 22 51 | [contact@caves-bienvenu.fr](mailto:contact@caves-bienvenu.fr)

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