



CRÉMANT DE BOURGOGNE

french family dry sparkling wine

From Philippe's little brother, Jean-Francois Coquard, now with his own company in France and Italy. Made in the traditional method of a secondary fermentation in each bottle.

Fresh, clean notes of pear and citrus. Pairs well with celebrations, as an aperitif, or with brunch.

GRAPE	100% Chardonnay "Blanc de Blanc"
VINEYARDS	Located in South Burgundy, France
AVERAGE AGE OF THE VINES	30 years
SOIL	Clay and limestone
HARVEST PERIOD VINIFICATION:	First part of September Manual harvest, traditional "pressurage champenois", temperature-controlled fermentation in stainless steel tanks. The wine undergoes a secondary fermentation in the bottle where it remains on the lees for 12 to 15 months. (Traditional Method)
ALCOHOL	12%
COLOR	Pale yellow with green tints, nice perlage.
AROMA	Fresh, clean, notes of pear, white flowers, citrus.
PALATE	Crisp and fresh style, delicate texture, nice creaminess, salty finish.
SERVE WITH	Aperitif, oysters, sushi, brunch.
SERVING TEMP.	Chilled
HISTORY	Started importing Crémant de Bourgogne in 2017.

