



FAMILLE  
CHERMETTE



*This Crémant de Bourgogne is a dry sparkling wine made using a 100% Chardonnay white wine following the traditional method. The limestone-clay soil the vines grow in is perfectly adapted to the Chardonnay grape variety. The assembly of three vintages is a guarantee of balance and quality.*



#### VINES & TERROIRS :



Grape Variety : 100 % Chardonnay

Color : White

Vintage : Blend of 3 vintages 2021 – 2022 - 2023

Age of vines : 35 years

Terroir : Limestone clay soil

Exposure : South West

Type of culture : Sustainable agriculture (mechanical weeding) pruning Guyot

Type of harvest : Manual harvest in pierced crates to allow the juice to flow and avoid oxidation

Density feet/ha : 8 400

Surface : 4.5 Ha

% vol alcohol : 12,5%

Number of bottles : 17 000



#### VINIFICATION & AGING :

Vinification : Direct pressing, vinification in traditional method, slow alcoholic fermentation (3 weeks) at a low temperature

16°C in stainless steel tanks, low dosage 5 g/L

Aging : 12 months on batten

Cellaring : Up to 10 years



#### TASTING NOTES :

Eye : White gold

Nose : Blossom bouquet with mineral notes

Palate : The bubbles are fine, making up a pearl-like necklace.

Citrus flavors



#### MATCHING IT WITH FOOD :

As an aperitif, starters: poultry confit with pears and dried fruit, main course: scallops, river fish. All desserts.

Serving temperature : 4-8 °C

[www.chermette.fr](http://www.chermette.fr)

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SARL au capital de 37.500 €



PIERRE-MARIE CHERMETTE  
**Crémant de Bourgogne**  
BLANC DE BLANCS  
*Brut*