



Domaine Papillon-Lavoignat

« Crémant de Bourgogne Blanc »



AOC Crémant de Bourgogne Blanc de Blanc Brut

Area : 1.5 ha
Soil type : Clay-Limestone
Rootstock : 3309 C - SO4 - 101.14

Mode of Cultivation : Conversion Bio, organic fertilisation, grassing, Mechanical soil work, single and double guyot pruning.

Plantation Density : 7500 – 8000 Ft/ha
Average Vine Age : 20-30 years
Grape varieties : Chardonnay 100%

Vinification and ageing : Manual harvesting, direct pressing and chilling of the must in thermo-regulated vats at about 17-19°C. Settling then alcoholic and malolactic fermentation in stainless steel tanks kept at the same temperature. Breeding is done in the same container on lees for 3 months. Then comes the foam intake and the aging in bottle that last 12 months on slats for a fine and pleasant bubble.

Service Tips : Serving temperature between 7 and 8°C. To be enjoyed as an aperitif, at the end of meals, with a galette des rois, salad, oysters, etc.

Tasting Notes : Clear and brilliant color with a fine bubble, very nice fine and refined nose with citrus notes. On the palate we find a very surprising wine with a very pleasant bubble that balances with the fruity side and the acidity that will delight your appetizers.