



Domaine Papillon-Lavoignat

« Crémant de Bourgogne Blanc
Millésimé Brut Nature »



AOC Crémant de Bourgogne Millésimé Brut Nature

Area : 0.4 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 harvest, direct pressing with separation of press juices keep the heart of the press. Cold must in thermo-regulated vats at about 17-19 °C. Settling then alcoholic fermentation and Malo-lactic in oak barrels. Breeding is done in the same container on lees for 3 months. Then comes the foam grip and the aging in bottle that lasts 24 months on slats for an extra fine, tender 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 Christmas log with exotic fruits, shrimp, oysters, foie gras...

Tasting Notes : Clear and brilliant color with an extremely fine bubble, very nice fine and refined nose with a vanilla and fruity note. A surprising entry on the palate, a very expressive wine with an even softer bubble. A very well balanced wine that combines fruit finesse and acidity.