



Crémant de Bourgogne Blanc Brut

TASTING NOTES

A lemon gold colour, with a rich but discreet foam. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle; a lovely alliance between vinosity and crispiness. Enjoy as an aperitif but also with butchery or shellfishes.

IN THE VINEYARDS

Made from **Pinot Noir (60%), Chardonnay (25%) and Aligoté (15%)** from grape-growing regions Côte Chalonnaise, Côte de Beaune and Côte de Nuits with an average yield of 70hl/ ha. Strictly hand-picked by hand in September 2006, grapes are carried in small crates, in order to keep whole bunches intact, thereby preventing any risk of oxidation and making the fractional recovery possible.

WINEMAKING

Grapes are pressed in our pneumatic press. The yield is limited to 100 litres of must per 150 kg of pressed grapes. Then juices are let 24 hours in our stainless steel vats for the natural settling.

Once the alcoholic and malolactic fermentation achieved, basis wines are blended, bottled and sealed with crown caps, with an adding of sugar and yeasts, to have a third bottle fermentation occur, that will produce CO₂ and what we call "Prise de Mousse". Then, bottles are stored horizontally in our cellars and will age on lees during at least 9 months at a regulated temperature between 12 and 15°C.

Next bottles are settled on their tips and riddled on gyropaletts, in order to force down the deposit of lees in the neck of the bottles; deposit that will be then forced out thanks to the disgorging.

Before the final corking and labelling, the "Liqueur d'Expédition" will be added following the final dosage required (Crémant Brut, Demi-Sec....).



*Silver Medal Decanter World Wine Awards 2008
and 2009*

Bronze Medal Japan Wine Challenge 2009

Gold Medal Feminalise 2009

*Silver Medal Nat. Concours for French Crémants
2009*

Guide Hachette 2009

*Gold Medal Concours des Vins de France (Macon)
2008*

Revue des Meilleurs Vins A Petits Prix 2010

*Best Rating (15.5/20) Revue des Meilleurs Vins A
Petits Prix-Gerbelle et Maurange 2009*

Gold Medal Concours Côte Chalonnaise 2008

Bronze Medal International Wine Challenge 2008

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