

CULTIVATING

Elegance

— by Olivier PEZENNEAU

Crémant de Bourgogne



IDENTIFICATION

Appellation : Crémant de Bourgogne

Commune : Lacenass

Grape variety: 100% Chardonnay

VINEYARD

Surface area: 3 ha / 7.4 acres

Pruning style: single Guyot

Planting density: 8 000 vines / ha

Yield: 78 hl / ha

Vine age: 15 years old

Soil: stony, limestone-clay

Aspect: east / northwest facing

Altitude: 200 to 300 metres above sea-level

Topography: 10 to 20 % slopes

VINIFICATION

Picking: by hand to open-work cases

Sorting: in the vineyard

Pressing: low-pressure pneumatic

Settling/racking: 24-hour cooling

Fermentation: after rigorous juice selection, the must ferments in temperature controlled vats

MATURING

Vessel: bottle fermentation

Length: a minimum of 24 months

Minimum sulphites

TASTING NOTES

Chardonnay's full aromatic and flavour potential comes through in this sparkling wine. Really fine bubbles, fresh nose with notes of blossom, lemon and citrus fruit.

Food and wine pairings: as an apéritif, seafood or fruit desserts

Cellaring potential: enjoy from now

Serving temperature: between 8 and 9°C / 46 and 50°F



Olivier Pézenneau winemaker
1350 Route de Morgon
69640 LACENAS
FRANCE

Olivier's mobile: 33 (0)6 14 19 02 65
Géraldine's mobile: 33 (0)6 75 75 43 34
Email: vins@olivier-pezenneau.com
Website: olivier-pezenneau.com