

CRÉMANTS DE BOURGOGNE



SAVIGNY - LES BEAUNE

Bourgogne Mousseux Rouge

The appellation Bourgogne Mousseux Rouge is the only AOC Burgundy sparkling wine to exist alongside the AOC Crémant de Bourgogne.

Its bubbles are fine, and the foam unctuous and lingering. The gorgeous ruby red robe distinguishes this Bourgogne Mousseux Rouge.

Marked by spicy hints of red fruit, morello cherries, blackcurrant and redcurrant, it offers the generosity of Pinot Noir. The length in the mouth is ample and rich. Supple tanins combine very well with the fineness of the effervescence to surprise you.

This Bourgogne Mousseux Rouge can be taken as an apéritif, with a cherry liqueur, or can be enjoyed on it's own with red meat or game or even with a chocolate dessert.

Culture:

Resulting from the blending of grapes from vineyards located in Côtes de Beaune, Côtes de Nuits and Hautes Côtes, the Pinot Noir used in this cuvée offers the balance, generosity and strength of the Burgundy Pinot Noirs. The various origins of the grapes used in our blendings ensure that our cuvées have a perfect balance.

Grape picking / Vinification:

Manual picking of the grapes in boxes of 25 to 30kg. Selective sorting of the grapes by hand. Then they are de-stemmed, crushed and put into tanks. Control of the temperature, punching of the cap and fermentation in natural yeasts during 15 to 20 days. Slow pressing to extract the must smoothly.

Ageing:

In stainless steel tanks. Addition of the home made liqueur de tirage to complete the fermentation in a cool cellar, ensuring a fine sparkle. Maturing on laths over about 18 to 24 months, period during which the wine develops its aromas and obtain its fineness.

The cap is removed and the pressure forces the plug out (disgorging) the plug out. Then, prior to the commercialisation, we add a home made dosage produced from selected wines. This light dosage (total amount of sugar is around 7g/l) emphasises the aromas and bouquet.

Maturity 2/4 years

Serve at 5/8 °C

Storage 12/18 °C

Hygrometry 60/80%

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