

SIMONNET - FEBVRE

Chablis

CRÉMANT DE BOURGOGNE BRUT P100

👑 APPELLATION
Appellation Régionale

👑 SERVING TEMPERATURE
Between 6° - 8°C.

👑 GRAPE VARIETY
100% Pinot Noir.

👑 VINIFICATION
Traditional (2nd fermentation in the bottle), dosage: 6g/l.

👑 AGEING
24 months "sur lattes".

SITUATION

Yonne area, in the north of Burgundy.

TASTING AND FOOD PAIRINGS

This crémant has a lovely golden colour with fine bubbles. On the nose, there are nice aromas of grapefruit and citrus fruits. The mouth reveals the characteristic richness of Pinot Noir with a brilliant structure which predicts that this crémant will evolve wonderfully over time.

PRESS REVIEWS

Crémant de Bourgogne P100 NV- DECANTER SPRING 2022 - 91pts

Crémant de Bourgogne Brut P100 2016 - Harpers Wine Stars - November 2018 - 3 stars