

SIMONNET - FEBVRE

Chablis



CRÉMANT DE BOURGOGNE BRUT ROSÉ



👑 APPELLATION

Appellation Régionale

👑 GRAPE VARIETY

100% Pinot Noir.

👑 SOIL

Clay and limestone from high altitude vineyards.

👑 VINIFICATION

Stainless steel tank.

Traditional method (2nd fermentation in the bottle), dosage: 8g/l.

👑 AGEING

18 months "sur lattes".

👑 AVERAGE AGE OF THE VINES

20 years

👑 YIELD

65 hl/ha

👑 SERVING TEMPERATURE

Between 6° - 8°C.

SITUATION

Yonne area, Bourgogne.

TASTING AND FOOD PAIRINGS

This crémant has a fresh and vivacious style. Showing powerful aromas of red fruit (raspberry, redcurrant) and freshness with fine bubbles and a nice rosé colour.

Ideally for an aperitif, but it will also match perfectly with desserts made with red fruits and chocolate.

PRESS REVIEWS

Crémant de Bourgogne Brut Rosé - Sommeliers Choice Awards - Gold Medal - 91/100

Crémant de Bourgogne Brut Rosé - USA Wine Ratings - August 2021 - Silver Medal

Crémant de Bourgogne Brut Rosé - The Telegraph - UK - August 2020 - "Elegant vitality"