

CREMANT DE BOURGOGNE

Cuvée « PRESTIGE »

This Crémant de Bourgogne "Prestige Brut" is produced with a Chardonnay grape.

The juice select arecollected for a first "fermentation" in vat.

This "Cuvée Prestige" is bottled and laid on rack minimum of 12 months.

This Crémant "Prestige" is light, brilliant, well-fruited.

It can be served as an apéritif or with dessert.

It should be served cery cool (between 6° and 8°).