

Crémant de Bourgogne

AOC



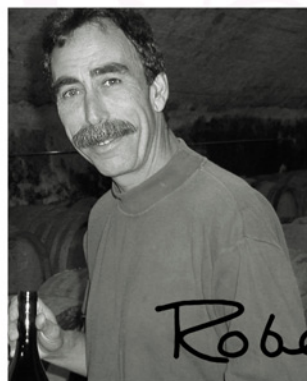
Domaine: Domaine Bertrand Ambroise
Producer: Bertrand Ambroise <http://www.ambroise.com/>
Cuvée: AOC
Vintage: N/V
Variety: 70% Pinot Noir 30% Chardonnay
Country: France
Region: Burgundy

Background

The domaine of Bertrand Ambroise was established in the late 18th century in the village of Primeaux-Prissey, just north of Nuits Saint-Georges. Today the estate has expanded to 42 acres which are worked diligently by Bertrand and his family, thereby creating a worldwide demand for his wines.

Our AOC Crémant de Bourgogne is a blend of 70% Pinot Noir with 30% Chardonnay. Fruit is hand-harvested and pressed slowly to preserve its aromatic freshness. The grapes are selected meticulously and their juice ferments to become the base wine. Before bottling, a liqueur de tirage, along with yeasts, is added. The bottles lay on lattes for 20 months ("prise de mousse"). Bottles are then placed head-down (« sur pointe ») for 5 to 6 weeks, during which they'll be shaken several times to gather deposits in the neck. These deposits will be removed before the final bottling. A liqueur d'expédition is added at the end, which determines the sweetness of the wine. The result is an elegant sparkling wine displaying floral and citrus aromas. In the mouth, it is round and supple. The finish is long and very fresh. Our Crémant is a wonderful apéritif, and will also complement a red berry desert beautifully.

Contact: rks@robertkacherselections.com



Robert Kacher

