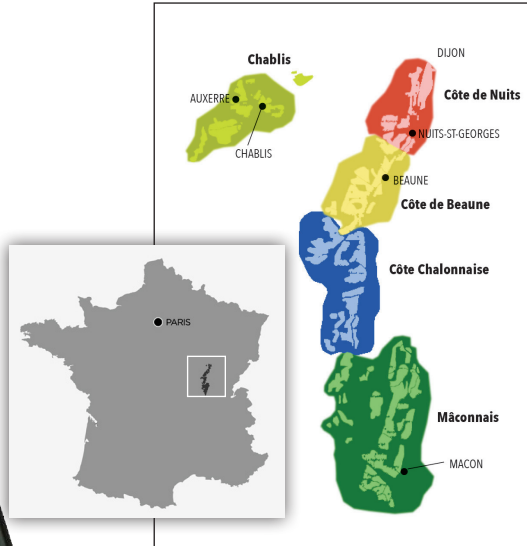


# CREMANT DE BOURGOGNE BRUT NV



UPC# 0 89832 92072 4  
12pk | 750ml



## A GREAT FAMILY TRADITION

Our traditional family-owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroir expression.

**VITICULTURAL** The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations since 1860. Whether they are regional appellations or Grand Crus, the firm remains equally exacting in terms of vine tending techniques, grape quality, vinification and maturing; always aiming at getting the very best from each terroir.

**VINIFICATION** Direct Press - Thanks to our pneumatic presses, we carry out slow pressing. Only the first presses of our highest quality batches are selected for the final blend. Malolactic fermentation in stainless steel tanks. Second fermentation and ageing: The second fermentation, which takes place inside the bottle, is generated by the addition of yeasts and sugar. The wines are then aged on their lees between 12 and 15 months.

**APPELLATION:** AOC Crémant de Bourgogne - Traditional Method Sparkling Wines

**VARIETALS:** 40% Chardonnay ; 40% Pinot Noir and 20% Gamay

**VINEYARDS:** 25 year-old vines

**COLOR:** Pale gold color

**AROMA:** The nose is fruity with notes of exotic fruits and citrus.

**FLAVOR:** Expresses white flowers and pastries.

**YIELD:** 4 tons/acres

**SOIL TYPE:** Clay and limestone soil

**DOSAGE:** 10g/L

**WINE PRESSURE:** 5.5 bars

**ALCOHOL:** 12.0%

**ACIDITY:** Between 3.5 - 4.5 g/l

**FOOD PAIRING:** Apertif or desserts.

