

CRÉMANT DE BOURGOGNE

BC Wholesale \$20.41 (SPEC)

This delicious NV crémant is harvested manually and carefully to preserve the fresh and aromatic flavours before pressing.

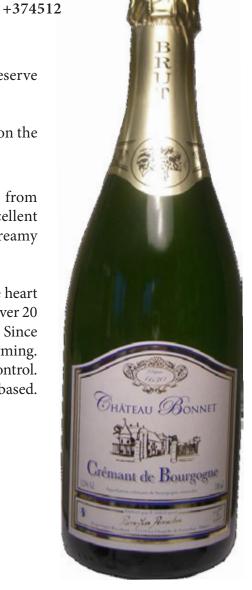
It is fresh and fruity on the nose, with light bubbles and plenty of fruit on the full-bodied palate, very well balanced with nice length.

This very versatile wine can be enjoyed throughout the entire meal, from aperitifs through light desserts, and is also drinkable on its own. Excellent when paired with a variety of meats and cheeses, seafoods, salmon, creamy sauces, salads and desserts,

Operating since 1630, the **Château Bonnet** family estate is located in the heart of the **Beaujolais Crus** in southern Burgundy, with vineyards extending over 20 hectares throughout Chénas, Juliénas, Moulin-à-Vent and Saint Amour. Since 1999, vines have been cultivated with an emphasis on sustainable farming. Grass and flower beds are planted between rows allowing natural pest control. All viniculture, harvesting and vinification is 100% manual and estate-based.

Technical Data

Chardonnay 100%, manually harvested and processed Average Age of Vines: 40 years Yield: 70 hl/ha Soil: Argilo-Calcite (clay-loam) 12.5% alc./vol. **Case 6 x 750 ml**





+374512