



DOMAINE
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

CRÉMANT DE BOURGOGNE
BRUT BLANC

Mademoiselle Joséphine

TOWN : Chassagne-Montrachet

GRAPE VARIETY : Blend of 40% Chardonnay,
40% Pinot Noir and 20% Aligoté

BOTTLING PRODUCTION : 600 bottles

HARVEST : Manual in perforated boxes

VINIFICATION/AGING:

Pneumatic press with progressive pressure increase. Settling of the must for 24 hours, alcoholic fermentation in stainless steel vats thermo-regulated at 18°C, foaming in the bottle (traditional method) and ageing in the bottle for 12 to 16 months in an air-conditioned cellar at 15°C.

TASTING NOTES:

Bright pale gold colour, fine and satiny bubbles. Fruity and floral nose. Light and round on the palate, vinous and subtle.

CELLARING POTENTIAL:

To be enjoyed young.

PAIRING SUGGESTIONS:

Excellent as an aperitif, shellfish and seafood, seafood dishes.



DANS LA CONFIDENCE
DES MARANGES

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