



DOMAINE  
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

CRÉMANT DE BOURGOGNE  
BRUT ROSÉ

*Mademoiselle Joséphine*

TOWN : Chassagne-Montrachet

GRAPE VARIETY : Blend of 50% Chardonnay, 50% Pinot Noir

PRODUCTION BOTTLED : 300 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 pink colour, fine and lively bubbles. Notes of small red fruits, a touch of caramel, greedy and floral on the palate, supported by a very fresh lemony texture.

CELLARING POTENTIAL:

To be enjoyed young.

PAIRING SUGGESTIONS:

Excellent as an aperitif, dessert with red or caramelised fruits.



DANS LA CONFIDENCE  
DES MARANGES

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