

Baron Aime

France - Burgundy

Baron Aimé is a special project made for Kysela Père et Fils, LTD for 2 custom cuvées of Crémant de Bourgogne. One Rosé and one Brut. The producer for this project is a well known Crémant de Bourgogne house with more than 130 years of expertise. They used to have the production facility in Nuits-Saint-Georges, but they are now operating in Meursault in a state of the art modern facility. The average age of the vines is around 40 years old, giving an extra depth and layer to these delicious sparkling wines.

It has been selected for its fresh, clean, mineral, typical Crémant de Bourgogne flavor profile, at a great price point.

For the story, the ancestor of the producer involved in this project, invented the first crank-operated pupitre (riddling table), ancestor of the gyropalette (automation of the bottle riddling).

 The image shows a label for Baron Aîmé Crémant de Bourgogne. At the top, it says "- DEPUIS 1891 -". Below that, "BARON AÎMÉ" is written in a large, bold, serif font. Underneath, "CRÉMANT DE BOURGOGNE" is written in a smaller, bold, serif font. The label has a gold background with dark text.	
Founded	1891
Location	France
Wine Production Area	France - Burgundy - Cremant de Bourgogne
Owners	La Maison du Cremant
Winemaker	Mikael Fuchs
Grape Varietals	Chardonnay, Pinot Noir, Aligoté
Website	