

Baron Aime Cremant de Bourgogne Brut

Baron Aime

France - Burgundy - Cremant de Bourgogne

Light yellow with bright reflections. The nose is fresh and lemony with subtle floral aromas, apple and citrus fruits. The mouth is fresh, delicate, tight and precise with fine bubbles that stimulate the palate nicely.

Specifications	
Appellation	Cremant de Bourgogne
Wine Type	Sparkling
Varietals	40% Chardonnay, 30% Pinot Noir, 30% Aligote
Age of Vines	40 years old
Agricultural Practices	Sustainable
Soil type	Limestone, marl, granite
Vinification	Traditional method. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The fermentation is carried out in stainless steel vats at 18°C. The base wines are then assembled. Fermentation (second alcoholic fermentation) in bottles on the lees for 9 months. Then riddling in gyropallets and disgorgement to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling. Brut (dosage of 10 g / L of sugar in the expedition liqueur).
Production	1,000 (9-liter cases)
Pairings	A delicious aperitif and a great match with shellfish.



Codes, Weights and Measures	
UPC	7 84585 02713 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02713 9
Case Weight	43
Cases/Pallet	55
Layers/Pallet	11
ABV	12.00%
SRP	\$ 26.99 USD 750mL Bottle

Reviews and News
Baron Aime Cremant de Bourgogne Brut - 93 PTS - GOLD - BTI

