

Baron Aime Cremant de Bourgogne Brut Rose

Baron Aime

France - Burgundy - Cremant de Bourgogne

Light pink color with coppery shades. The citrus notes blend subtly with aromas of strawberry, forming a fresh and delicate bouquet. The palate is lively, with notes of grapefruit and freshly baked bread. Together they form a rich and vibrant wine.

Specifications

Appellation	Cremant de Bourgogne
Wine Type	Sparkling
Varietals	85% Pinot Noir & 15% Chardonnay
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)



Codes, Weights and Measures

UPC	7 84585 02714 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02714 6
Case Weight	43
Cases/Pallet	55
Layers/Pallet	11
ABV	12.00%
SRP	\$ 19.99 USD 750mL Bottle

Reviews and News

Baron Aime Cremant de Bourgogne Brut Rose - 94 PTS - GOLD - BTI

Baron Aime Cremant de Bourgogne Brut Rose - 87 PTS - WE