

Charles Duret Cremant de Bourgogne Rose

Charles Duret

France - Burgundy - Cremant de Bourgogne

Delicate, long-lasting bubbles are proof of this traditional, bottle fermented, quality sparkling rosé burgundy wine. The first impression in the bouquet is of brioche followed by aromas of blackcurrants and redcurrants. Rich and long lasting flavors follow.

Specifications	
Appellation	Cremant de Bourgogne
Varietals	100% Pinot Noir
Vinification	Following a draconian hand sorting of the grapes they are immediately pressed. A gentle and slow pressure is used in order to extract the very delicate salmon pink color from the pulp. Made in the traditional method of bottle fermentation over 12 months. De-gorging, dosage de depart and the final cork is then inserted.
Pairings	Served as an aperitif or with many dishes such as fish or poultry. Particularly attractive when served with fresh fruit desserts. It is the perfect wine for dinner parties and cocktails.



Codes, Weights and Measures	
UPC	7 84585 01288 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01288 3
Case Weight	42
Cases/Pallet	44
Layers/Pallet	11
ABV	12.00%
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News
NV Charles Duret Crémant de Bourgogne Rosé - 88 PTS - IWINE
NV Charles Duret Crémant de Bourgogne Rosé - 87 PTS - WE