

Charles Duret Cremant de Bourgogne

Charles Duret

France - Burgundy - Cremant de Bourgogne

Delicate, long-lasting bubbles are proof of this traditional, bottle fermented, quality sparkling white burgundy wine. Fresh, fruity flavors with a hint of hazelnuts on the finish.

Specifications

Appellation	Cremant de Bourgogne
Varietals	70% Pinot Noir, 30% Chardonnay
Vinification	The very important base wine for Crémant comes from pre-selected vines within the Burgundy region. There is a very strict hand sorting of the grapes before they are de-stemmed and pressed before vinification. The second fermentation takes place in the bottle. Made in the traditional method of bottle fermentation over a minimum of 9 months before de-gorging, dosage de départ and the final cork being inserted.
Pairings	This Crémant is delicious served as an apéritif or with food, in particular with dishes which have creamy wine sauces. It is the perfect wine for dinner parties.



Reviews and News

NV Charles Duret Crémant de Bourgogne - Biggerthanyourhead.net

NV Charles Duret Crémant de Bourgogne - 90 pts - IWR

NV Charles Duret Crémant de Bourgogne - 90 pts - BTI