



Baron Aime Cremant de Bourgogne Rosé

France – Burgundy – Cremant de Bourgogne

Baron Aime Cremant de Bourgogne Rosé is a blend of 85% Pinot Noir & 15% Chardonnay, made in the traditional method. The base wine is from the Cotes and the Hautes Côtes of Beaune and Nuits and the Côte Chalonnaise.

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 fresh bread. Together they form a rich, fresh and vibrant wine.

RATINGS

94 PTS – GOLD MEDAL – BEST BUY – Beverage Testing Institute

| | |
|----------------------|--|
| Appellation | Cremant de Bourgogne |
| Varietal(s) | 85% Pinot Noir & 15% Chardonnay |
| Soil Type | Limestone, marl and granite |
| Agricultural Methods | Sustainable |
| Vinification | Traditional Method (<i>methode champenoise</i>). Early harvest to preserve freshness and acidity. Grapes are fermented separately in stainless steel, then the base wine is assembled. Fermentation (second alcoholic fermentation) in bottle, then riddling and disgorgement to eliminate the deposit in the bottle. Addition of <i>liqueur de tirage</i> - a mixture of sugar and yeast that will kick-off fermentation – before capping and muzzling. 9 months fermentation |
| Residual Sugar | 10 g/L |
| Pairings | A delicious aperitif and a great match with shellfish |
| Size | 12/750ml |
| UPC | 7 84585 02714 9 |

