



LÉONCE BOCQUET

Crémant de Bourgogne Brut



For many years, Patriarche has developed its supplies for the Burgundy Appellation from the departments of Yonne, Côte d'Or and Saône et Loire. In order to ensure the quality of the base wines, we have a partnership with groups of wine-growers who strictly adhere to the specifications established by our team of oenologists. All these precautions are in place to ensure consistent quality of our Crémant de Bourgogne.



Chardonnay, Pinot Noir, Gamay, Aligoté.

Our Crémant comes from a blend of 4 Burgundian grape varieties creating a perfect balance. Chardonnay (45%) gives finesse and elegance to the wine, Pinot noir (35%) structure and richness, Gamay (15%) lightness and Aligoté (5%) vividness.

Base wines are bottled in January of the year following the harvest and matured on lees during 15 to 18 months. This longer ageing on lees is a quality factor providing greater maturity.



Light golden colour. Generous foam with fine and numerous bubbles forming a nice cord on the glass.



Fine and very expressive on the nose, deliciously fruity with dried fruit aromas raised by Viennese pastry and citrus notes.



Well-balanced in mouth, a beautiful harmony of aromas giving a very pleasant and persistent freshness.



To be drunk within the next six months to best enjoy its « primeurs » characteristics.



6° to 8° C.



Perfect as an aperitif, with salmon canapés or fruit desserts.



Bottle : 750 ml.

