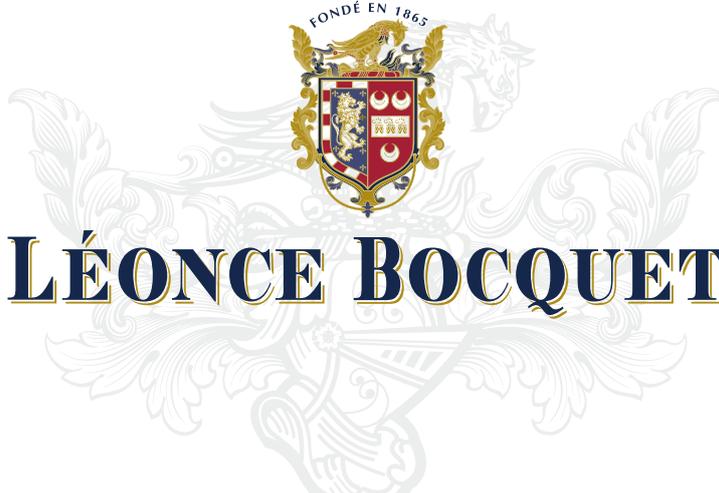


FONDÉ EN 1865



LÉONCE BOCQUET

Crémant de Bourgogne Brut Rosé



Bourgogne. Supplies in the Bourgogne appellation area, in the Departments of Yonne, Côte d'Or and Saône et Loire. Our wine growers scrupulously respect the specifications defined by our winemaking experts. A unique way to guarantee a unwavering quality of our Crémant de Bourgogne.



The result of blend of 2 red Burgundy grapes for deliciously fresh fruitiness. These grapes are vinified in rosé. Pinot Noir (85%) brings structure and body, while Gamay (15%) contributes lightness and a lovely pink colour. Bottled in the January after the harvest and ageing on lees takes place over 15 to 18 months. This ageing process offers an excellent compromise between maturity and freshness. Vinification by a traditional method.



Showing a nice bright rosé colour, our Crémant de Bourgogne Rosé offers fine numerous bubbles and a persisting foam.



Fresh, fruity and very pleasant, this wine shows red fruits scents combined with aromas of peach and apricot.



Well-balanced, combining pleasantly freshness, a huge fruitiness and suppleness.



6° / 8°



Perfect as an aperitif or with desserts (crumbles, hot tarts).



Bottle size : 750 ml.

