

PATRIARCHE

BEAUNE-FRANCE 1780

Crémant de Bourgogne Brut

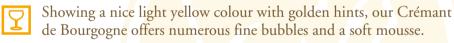


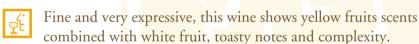
Bourgogne. Supplies in the Bourgogne appellation area, in the Departments of Yonne, Côte d'Or and Saône et Loire. Our wine growers scrupulously respect the specifications defined by our winemaking experts.

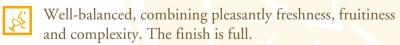
A unique way to guarantee a unwavering quality of our Crémant de Bourgogne.



Four Burgundy grape varieties give a perfect balance. Chardonnay (45%) for finesse and elegance, Pinot Noir (35%) for body, Gamay (15%) adds lightness and Aligoté (5%) offers its vivaciousness. Bottled in the January after the harvest and ageing on lees takes place over 12 months. This longer ageing is a key factor in quality and gives a more distinctive maturity.









6°/8° C



All meal long.



Pack sizes : 12 x 750 ml, 6 x 750 ml

AWARDS



Burgondia d'Or 2011/2010/2009/2008



Médaille d'Argent International Wine Spirits Challenge 2016



The Ultimate Wine Challenge 2017



TASTEVINAGE® 2016/2017



