



PATRIARCHE

BEAUNE-FRANCE
1780

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 wine-making experts.

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



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 12 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 numerous fine bubbles and a persisting mousse.



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



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



6°/8° C



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



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

AWARDS



Commended
2011



Burgondia d'Or
2011/2008



Médaille d'Argent
International Wine
Spirits Challenge
2016



The Ultimate
Wine Challenge
2017



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