



DOMAINE GAVIGNET
P È R E & F I L S

CREMANT DE BOURGOGNE

EXTRA BRUT HAUTE ORIGINE 2023

This Crémant de Bourgogne is elaborated in Nuits Saint Georges, we have selected the grapes for this cuvee from our best vineyards within the Côte de Nuits and the Côte de Beaune.

Grape varieties : 50% Pinot Noir, 40% Chardonnay and 10% Aligoté.

Champagnisation: Traditional method

Vol: 12% alcohol

Wine making: The grapes are hand-picked, placed in pierced harvesting cases, pressed immediately and placed in vats. We allow the juice to clarify at a cold temperature for 24 hours before transferring the must to the fermentation vats. After fermentation we keep the wine on lees for a year in the vat before the second fermentation in the bottle. The bottles are then stored horizontally to age on the lees until the final remuage just before the commercialization of the Crémant.

Tasting notes: A pale gold color with hints of green. The aromas show fresh green apple and grapefruit, in the mouth the effervescence is fine with a nice balance between freshness and roundness, with white flowers and citrus fruit.

Food pairing: This Crémant would be perfect as an aperitif or for dessert with a fruit tart. Its freshness would also suit a seafood platter or fresh goat's cheese.

Ageing potential: From now to 4/5 years

