SIMONNET - FEBVRE
Chablis

Crémant de Bourgogne Brut Rosé



Appellation
Appellation Régionale

Grape variety
100% Pinot Noir.

Soil
Clay and limestone from high altitude vineyards.

Vinification
Stainless steel tank.
Traditional method (2nd fermentation in the bottle), dosage: 8g/l.

Ageing
18 months "sur lattes".

Average age of the vines
20 years

Yield
65 hl/ha

Serving Temperature
Between 6° - 8°C.

Situation
Yonne area, Bourgogne.

Tasting and food pairings
This crémant has a fresh and vivacious style. Showing powerful aromas of red fruit (raspberry, redcurrant) and freshness with fine bubbles and a nice rosé colour.
Ideally for an aperitif, but it will also match perfectly with desserts made with red fruits and chocolate.

Press reviews
Crémant de Bourgogne Brut Rosé - Sommeliers Choice Awards - Gold Medal - 91/100
Crémant de Bourgogne Brut Rosé - USA Wine Ratings - August 2021 - Silver Medal
Crémant de Bourgogne Brut Rosé - The Telegraph - UK - August 2020 - "Elegant vitality'