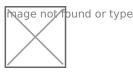
Baron Aime Cremant de Bourgogne Brut Rose Baron Aime France - Burgundy - Cremant de Bourgogne

Light pink color with coppery shades. The citrus notes blend subtly with aromas of strawberry, forming a fresh and delicate bouquet. The palate is lively, with notes of grapefruit and freshly baked bread. Together they form a rich and vibrant wine.



Specifications

Appellation	Cremant de Bourgogne	
Wine Type	Sparkling	
Varietals	85% Pinot Noir & 15% Chardonnay	
Age of Vines	40 years old	
Agricultural Practices	Sustainable	
Soil type	Limestone, marl, granite	
Vinification	Traditional method. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The fermentation is carried out in stainless steel vats at 18°C. The base wines are then assembled. Fermentation (second alcoholic fermentation) in bottles on the lees for 9 months. Then riddling in gyropallets and disgorgement to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling. Brut (dosage of 10 g / L of sugar in the expedition liqueur). 1,000 (9-liter cases)	
Production	1,000 (9-iiter cases)	
	Codes, Weights and Measures	

UPC	7 84585 02714 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02714 6
Case Weight	43
Cases/Pallet	55
Layers/Pallet	11
ABV	12.00%
SRP	\$ 26.99 USD 750mL Bottle

Reviews and News

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