

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

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|-------------------------------|---|
| 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). |
| Production | 1,000 (9-liter cases) |



Codes, Weights and Measures

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|----------------------|------------------------------|
| 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

Baron Aime Cremant de Bourgogne Brut Rose - 94 PTS - GOLD - BTI

Baron Aime Cremant de Bourgogne Brut Rose - 87 PTS - WE