



Baron Aime Cremant de Bourgogne

France – Burgundy – Cremant de Bourgogne

Baron Aime Cremant de Bourgogne is a blend of 40% Chardonnay, 30% Pinot Noir, 30% Aligote, made in the traditional method. The base wine is from the Cotes and the Hautes Côtes of Beaune and Nuits and the Côte Chalonnaise.

Light yellow with bright reflections. The nose is fresh and lemony with subtle floral aromas, and apple and citrus fruits. The mouth is fresh, delicate, tight and precise with fine bubbles that stimulate the palate nicely.

RATINGS

93 PTS – GOLD MEDAL – BEST BUY – Beverage Testing Institute

Appellation	Cremant de Bourgogne
Varietal(s)	40% Chardonnay, 30% Pinot Noir, 30% Aligote
Soil Type	Limestone, marl and granite
Agricultural Methods	Sustainable
Vinification	Traditional Method (<i>methode champenoise</i>). Early harvest to preserve freshness and acidity. Grapes are fermented separately in stainless steel, then the base wine is assembled. Fermentation (second alcoholic fermentation) in bottle, then riddling and disgorgement to eliminate the deposit in the bottle. Addition of <i>liqueur de tirage</i> - a mixture of sugar and yeast that will kick-off fermentation – before capping and muzzling. 9 months fermentation
Residual Sugar	10 g/L
Pairings	A delicious aperitif and a great match with shellfish
Size	12/750ml
UPC	7 84585 02713 2