

## 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

<b>Appellation</b>	Cremant de Bourgogne
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	85% Pinot Noir & 15% Chardonnay
<b>Age of Vines</b>	40 years old
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Limestone, marl, granite
<b>Vinification</b>	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).
<b>Production</b>	1,000 (9-liter cases)



## Codes, Weights and Measures

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