

Chavy-Chouet Cremant de Bourgogne

Domaine Chavy-Chouet

France - Burgundy - Cremant de Bourgogne

Chavy-Chouet's Cremant is made from 7 year old Chardonnay grapes in Puligny-Montrachet. It is a pure and elegant wine, with balanced structure and a very low dosage. Intense aromas of citrus fruits, apple, apricot and white peaches, fine bubbles. Apple and Asian pear flavors, a round mouthfeel and a clean finish.

Specifications

Appellation	Cremant de Bourgogne
Wine Type	Sparkling
Varietals	100% Chardonnay
Age of Vines	7 years
Soil type	clay
Vinification	Aged 18 months in barrels and on laths.
Pairings	Pairs well with Cassoulet, Ceviche, Crab Soufflé.



Codes, Weights and Measures

UPC	7 84585 02301 1
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02301 8
Case Weight	23
Cases/Pallet	49
Layers/Pallet	7
ABV	12.00%
SRP	\$ 48.99 USD 750mL Bottle

Reviews and News

NV Chavy-Chouet Cremant de Bourgogne - 92 PTS - WE

NV Chavy-Chouet Cremant de Bourgogne - 92 PTS - W&S

NV Chavy-Chouet Cremant de Bourgogne - 91 PTS - IWR