

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

CRÉMANT DE BOURGOGNE

- *History* -

BOURGOGNE VINEYARD.
VINES PLANTED IN THE 1990s.

- *Terroir* -

CLAY-LIMESTONE SOIL

- *Grape varieties* -

CHARDONNAY, PINOT NOIR, GAMAY
AND ALIGOTÉ

- *Vinification* -

UPON RECEIPT OF THE HARVEST,
WHICH IS ONLY DONE BY HAND, ONLY
THE FIRST PRESSINGS ARE SELECTED
FOR THIS CUVÉE, AS THEY ARE
RICHER AND MORE COMPLEX.

THE WINE IS AGED FOR 12 TO 18
MONTHS ON LATHS, TO DEVELOP
INTENSE AROMAS.






- *Viticulture* -

THE GRASSING BETWEEN THE
VINES IS CONTROLLED.
THE HARVEST IS DONE MANUALLY.
THE AVERAGE YIELD IS 78HL PER
HECTARE.

- *Annual production* -

APPROXIMATELY 3,000 BOTTLES
(75CL)

- *Tasting* -

-  GOLDEN COLOUR,
FINE BUBBLES
-  FRUITY WITH NOTES OF WHITE
FLOWERS
-  DELICATE CITRUS AND
BRIOCHE AROMAS - MINERAL

- *Ageing potential* -

2 TO 3 YEARS

- *Serving temperature* -

6 TO 8°C

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