

# DOMAINE CROIX D'ARBUSSIN

## PRODUCT SHEET

## CRÉMANT DE BOURGOGNE

### - *History* -

BOURGOGNE VINEYARD.  
VINES PLANTED IN THE 1990S.

### - *Terroir* -

CLAY-LIMESTONE SOIL

### - *Grape varieties* -

100% CHARDONNAY

### - *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.

### - *Food and Wine Pairings* -

AS AN APERITIF, FRUIT-BASED  
DESSERTS






### - *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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