



# Crémant de Bourgogne

## Extra Brut NV

*(Trey-nel Cray-mah de Bour-goan)*

*Burgundy / AOC Crémant de Bourgogne*



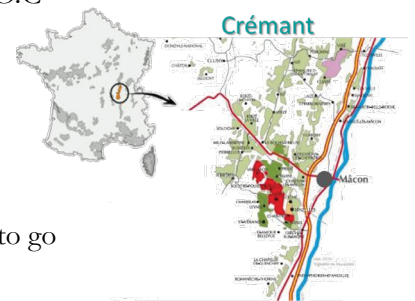
### Winemaker Notes

This crémant possesses a brilliant gold color. The bubbles are fine and pleasant in the mouth. The nose marries fresh aromas of acacia, green apple and white peach with buttery and nutty notes, due to its particularly long aging. It's a gastronomic wine: round and very complex in the mouth.

### Vineyard

The "Crémant de Bourgogne A.O.C" was created in 1975 and covers the entire Burgundy wine region, from Chablis to the gates of Lyon.

Crémants are produced using the traditional method: the still wine is bottled with yeasts and sugar, so as to go through a secondary fermentation.



Trénel's Crémant de Bourgogne originates in the Côte Chalonnaise, from clay-limestone soils, perfect for the production of Chardonnay.

### Varietals

Chardonnay, Pinot Noir, Aligoté, Gamay

**Age of Vines** Around 25 years

### Winemaking

Alcoholic and malolactic fermentations takes place in stainless-steel tanks. The crémant is bottled again for the second fermentation and raised on lath for 15-24 months.

**Alcohol by Volume** 12.0% / Dosage: 2g/L

**Ageing Potential** 3 - 5 years

**Drinking Window** Now - 2027

### Food Match

Serve at 46-50°F as an aperitif. Pairs beautifully with seafood, white meat or an old hard cheese, like Parmesan. Try it with a dessert with walnuts or praline for another delicious match.