



Bin No:
0219

Wine: ***Cremant de Bourgogne Rose***

Country: France

Region: Chablis

Village: Chablis

Appellation: Chablis

Producer: Simonnet-Febvre

Vintage: Non Vt

Colour: Rose

Grape Variety: 100% Pinot Noir

Status: Sparkling
Environmental management Sustainable

Allergens: contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)
abv: 12.0% - bottle size: 75cl



Tasting Note:

Fresh and vivacious style. Showing powerful aromas of red fruit (raspberry, redcurrant) and showing fine bubbles and pale rosé colour. The palate is rounded with a fine mousse, fresh acidity and pretty bramble and wild strawberry fruit which linger on the finish.

Winery information:

Chablis is an isolated island of vineyards in the northern section of wine-producing Burgundy halfway between Dijon and Paris. Simonnet-Febvre have produced sparkling wines in the Chablis region since their foundation in 1845. Crémant de Bourgogne is produced using the traditional method where the bubbles are created by an in-bottle secondary fermentation. This Cremant de Bourgogne is a blend of 60% Chardonnay and 40% Pinot Noir. Once in bottle it is matured for a minimum of 24 months before it is released ensuring a fine mousse (bubbles) and a rounded palate.

The soil in the vineyards of Chablis is of clay and limestone at an altitude of 250 - 300 metres above sea level. The average age of the vines are 20 years with an average yield of 65 hl/ha. Harvested by hand

Vinification:

*The wine is made from Pinot Noir and matured in the old winery in the centre of Chablis using traditional techniques. Production is small and labour intensive and mostly undertaken by hand. The 1st fermentation takes place in stainless steel tanks, Maturation takes place in the bottle, maturing slowly for 24 months in Simonnet-Febvre's historic Chablis cellars.
Cellaring Potential 2 - 3 years*

Food Recommendation:

*Serving temperature 6 - 8°
Serve as a chilled aperitif, why not even drink it throughout a whole meal*

