Wine: Crémant blanc brut millésimé
Négociants-eleveurs Dufouleur Père & Fils
Vintage: 2009
Grape: Blend of Chardonnay 60%, Pinot Noir 30% and Aligoté 10%
Alcohol: 12,5%

Vinification & maturing

The grapes have been picked by hand as required by law and immediately pressed at a low pressure. The three grape varieties have been vinifed separately and then blended. Alcoholic and malolactic fermentation in stainless steel vats. Maturation as well in stainless steel vats to keep all the freshness on the bouquet and liveliness on the mouth. The "liqueur de tirage" is added at the time the wine is bottled for a in-bottle second fermentation. It then stays for 10 months on lees. The bottles are turned on a special canted riddling rack to allow the sediments to go down in the neck of the bottle. The "dégorgement" then takes place and the bottles are topped up with "liqueur d'expedition". The bottles are finally corked and wired. Our crémant is vinified according to the "méthode traditionnelle" (formaly called "Champenoise"). In addition, our crémant has been tasted twice by an official quality boby (INAO) before been released.

Tasting notes

Nice light gold robe, brilliant and clean. Abundant foam, very thin and persistent bubbles. Open nose on apricot and chestnut. Develops on flowers, mineral and honey. Clean attack in mouth, round with a good balance between mellowness and acidity. Persistent on pleasant fruity flavours with no aggression at all from the bubbles.

Food pairing

On its own or with blackcurrant cream or any other fruit creams (peach, raspberry or blackberry) as an aperitif ("Kir Royal"). Fine with white meats or fish in light sauce. Crémant is also a dessert wine.

Serving temperature

7-8°C

(Indeholder sulfitter)