



Crémant de Bourgogne Extra Brut NV
Côte Chalonnaise, Burgundy, France



PRODUCER

Stéphane Aladame is one of the stars of the younger generation of French producers. Whereas many young winemakers inherit their estate, Stéphane began from scratch in 1992, at the age of 18. He completed his studies in Beaune before renting vineyards in Montagny, in the Côte Chalonnaise. The wines of Montagny can easily rival those from the more famous Côte de Beaune, which lies immediately to the north, and often at considerably better prices. Stéphane is also a bit of an anomaly in Montagny, as the village is dominated by cooperatives (at around 75%), with only 18 independent producers. Stéphane now cultivates eight hectares, with seven hectares situated in Montagny Premier Cru.

VINEYARDS

Grapes for this Crémant de Bourgogne were grown in the Aladame family's Montagny vineyards, in the far south of the Côte Chalonnaise. This is a Blanc de Blancs sparkling wine, made from Aligoté and Chardonnay.

VINIFICATION

The grapes are picked by hand in open boxes and gently pressed immediately after. The first fermentation is carried out in temperature controlled, stainless steel tanks. The wine is then bottled and stored on shelves for 9 months. The length of time before release varies depending on the vintage.

TASTING NOTES

Aromas of white fruits with notes of acacia. On the palate, the Crémant is supple, attractive and dominated by peach flavours. It is fresh and crisp with good minerality and a long finish.

Grape Varieties	60% Aligoté 40% Chardonnay
Winemaker	Stéphane Aladame
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan