

André Delorme Crémant du Bourgogne Terroirs Minéraux

Type: André Delorme Crémant du Bourgogne Terroirs Minéraux

Origin: AOC Bourgogne Francia.

Cepas: Chardonnay , Aligoté, Chama, Pinot Noir

Average production: 9.000 strains per hectare

Date of harvest: About 15 th September

Performace: 50 a 70 hl/Ha

Vinification Produced by the traditional method. When the harvests arrive, we press the grapes slowly using our pneumatic wine presses. Only the first presses are used to produce our wines. Malolactic fermentation takes place in our 100% stainless steel vats. Secondary fermentation, in the bottle (according to the traditional method), is carried out by adding yeasts and sugar. This is followed by 18 months of ageing on lees in our temperature-controlled cellars."

Organoleptic characteristics: A full, fresh mouth, combining the softness of white fruit with the elegance of a beautiful minerality. Perfectly balanced. The finish brings luscious notes of brioche.

Chemical characteristics: Alcoholic grade 12,5%

Sugar: 7 a 8 g/L

Service advice: Serve at a temperature of 6-7 ° C. This sparkling wine is ideal as an appetizer.

Conservation tips: Keep bottles away from light, and a temperature not higher than 12°C.




André Delorme



75cl.