

Crémant de Bordeaux Jean Baptiste Audy

Crémant de Bordeaux

*Thanks to the muscadelle, the wine is very perfumed with complex aromas of lime fruit, acacia and white flowers intertwined with brioche notes.
The bubbles are fine with a persisting froth and the finish is long.*

LOCATION: This crémant is produced according to the traditional method or champagne method by the biggest and most renowned producer of cremants de Bordeaux, located in the heart of the entre-Deux Mers, near Langoiran, on the banks of the Garonne river. It is made in underground caves dug in the limestone. The production of Crémant de Bordeaux has its roots in the 19th century but the appellation was officially born only in 1990.

SOIL: Clayey-calcareous.

GRAPE VARIETALS: 70% Semillon, 30% Muscadelle

HARVESTING: Hand-picking in small crates early to guarantee a good acidity of the musts. Second sorting out in the cellar.

VINIFICATION: Traditional vinification of the dry white wines with cold stabulation, clarification and alcoholic fermentation in thermoregulated stainless steel vats at 18-20°C. Second fermentation in bottle the following year by adding a liquor (yeast, sugar, wine) for the froth (12g/l). The bottles are kept in the underground caves during 9 months at 13°C. Riddling by hand during 4 to 6 weeks. Disgorgement to expulse the sediment. Addition of liquor to adjust the sugar, 8g/sugar.

AGEING: During several months after bottling

