

Louis Picamelot Cremant de Bourgogne Les Terroir_2

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Bourgogne

CEPAGE: 100% Pinot Noir

WINEMAKING: The juice is extracted using a pneumatic press and respecting the following yield: 150 kg of pressed grapes must give no more than 100 liters of base wine. After this, it remains for 24h in our stainless steel vats, for the natural cold settling. Once the alcoholic and malolactic fermentations have ended, the wine is bottled with an addition of a sugar and yeast blend. The capped bottles will lay on laths for over 12 months at a temperature between 12 and 15°C during the fermentation in bottle (called "prise de mousse"). At the end of this fermentation, the bottles are put neck down and riddled using gyropalettes in order to concentrate the sediments in the bottle neck. This deposit will be expelled during the disgorgement before adding grape sugar called "liqueur d'édition" (brut). After the labeling and final closure of the bottle using a cork and a metal cap, this Crémant de Bourgogne should be ideally tasted 1 month after the disgorging date written on the back label



THE STORY

Already owners of 11 hectares of vineyards in Côte de Beaune and Côte Chalonnaise, they also benefit from partnerships with several winemakers divided between the Maconnais and Chatillonnais, with whom a close collaboration guarantees the best qualities of grapes. The grapes are picked exclusively by hand and housed in small open boxes of 20 kilos so that the berries arrive whole and intact in their vat room. Upon receipt in their winery, the whole grapes are directly distributed in one of our two pneumatic presses. Then begins a slow and delicate pressing cycle

THE SELLING POINTS

PAIRINGS: As an aperitif, grilled meals, fruit desserts

