

Paul Chollet Cremant de Bourgogne Brut

THE FACTS

COUNTRY: France

REGION: Burgundy

CEPAGE: 100% Champagne & Sparkling - NV

ALCOHOL BY VOLUME: 12.5%

THE STORY

A Domaine et Saveurs Collection

The Paul Chollet Winery, founded in 1955, is located in the heart of Burgundy in Savigny-le-Bon-- a commune that has long been known and recognized for its sparkling wines developed by the traditional method. Produced with great respect for the Burgundy terroir, they are the result of a unique blending process that drives a careful balance between complexity and freshness. Since 2002, Gilles and Joel Remi have come to lead the family business, which, while maintaining the spirit of the family estate and respecting the traditions and knowledge of previous generations, made a significant step forward by modernizing their equipment to improve the quality and increase the diversity of their Cremant.

THE ADJECTIVES

OVERALL: Fresh and elegant

MOUTHFEEL: Lively bubbles and an energetic mousse

THE SELLING POINTS

PAIRINGS: Scallops, goat cheeses, enjoy as an aperitif

