

Briday Cremant De Bourgogne

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Burgundy

CEPAGE: 40% Pinot Noir, 40% Chardonnay, 20% Aligote

WINEMAKING: Pneumatic press with progressive rising pressure.

Musts are fined and clarified after 24 hours. Vinification in

thermo-regulated vats at 64°F. Bottled foam (traditional method) and cellar aging air-conditioned at 59°F.

ALCOHOL BY VOLUME: 12.0%

AGING: 12 to 16 months bottle aging



THE STORY

Domaine Michel Briday was founded in 1976 by Michel and Lucette Briday with 15 acres. Today the domaine is managed by Michel's son and daughter-in-law, Stéphane and Sandrine, and consists of 38 acres spread across the municipalities of Rully, Bouzeron, and Mercurey.

PHILOSOPHY: Their vision of Burgundy is simple yet impactful: respect the vineyards and their unique terroirs, practice minimal intervention in the vineyards and winemaking process, and produce wines with explosive fruit, freshness, and minerality.

BIOGRAPHY: Stéphane and Sandrine see it as their duty to preserve the heritage of Burgundy as a hallmark of their wines. Stéphane is also winemaker at the Domaine. He draws upon his winemaking heritage and his own experience to produce quality wines.

THE ADJECTIVES

OVERALL: Light and round simultaneously, vinous and subtle.

AROMAS / FLAVORS: Fruity and floral nose.

MOUTHFEEL: Fine, satiny foam.

THE SELLING POINTS

Hand-harvested, traditional method, great texture, vibrant

AWARDS: 90pts Jeb Dunnuck

