



Louis Latour Agencies

Crémant de Bourgogne P100 Blanc de Noir

Simonnet-Febvre

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| Vintage | N/A |
| Country of Origin | France |
| Region | Chablis |
| Grape varieties | Pinot Noir |

Wine description

Simonnet-Febvre have produced sparkling wines since their foundation in 1840 and today they are the only company in Chablis to do so. The Crémant de Bourgogne Brut P100 Blanc de Noir is a dry white sparkling wine made by ensuring no colour is extracted from the red skinned Pinot Noir grapes, a style commonly known as Blanc de Noirs. It is produced using the traditional method with the second fermentation in bottle.

Tasting note

A rich nutty sparkling wine with fine bubbles. The palate is dry with ripe fruit characters and a finish reminiscent of wild strawberries.

Vineyard information

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| Average vine age | 20 years old |
| Elevation | High altitude |
| Soil composition | Clay and Limestone |
| Average yield (hl/ha) | 65 hl/ha |
| Environmental management | Sustainable |

Winemaking information

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| Fermentation vessel | First fermentation in stainless steel tanks |
| Fermentation | Second fermentation in bottle |
| Maturation vessel | Bottle |
| Maturation time | 24 months sur lattes |

Wine Analysis

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| Alcohol by volume | 12% |
| pH | 3 |
| Residual sugar (grams per litre) | 5.5 g/L |
| Acidity (grams per litre) | 4.3 g/L |

