



Louis Latour Agencies

Crémant de Bourgogne P100 Blanc de Noir

Simonnet-Febvre

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

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

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

Wine Analysis

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

