



Louis Latour Agencies

Crémant de Bourgogne Prestige Simonnet-Febvre

Vintage	2007
Country of Origin	France
Region	Burgundy

Wine description

Simonnet-Febvre have been making sparkling wines in the Chablis region since their foundation in 1845. This vintage Crémant de Bourgogne is made from 100% Pinot Noir and then aged for a minimum of 3 years in bottle before release.

Tasting note

A rich and powerful sparkling wine. The palate has crisp, structuring acidity and leans towards the savoury augmented by flavours of brioche and an delicate impression of red fruits. The finish is intense and lengthy.

Vineyard information

Average vine age	20 years old
Soil composition	Clay limestone
Harvest type	65 hl/ha
Environmental management	Sustainable

Winemaking information

Fermentation vessel	Stainless Steel
Maturation vessel	Bottle (secondary fermentation)
Maturation time	Minimum 36 months.

