



Louis Latour Agencies

Crémant de Bourgogne Blanc Brut Simonnet-Febvre

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

Wine description

Simonnet-Febvre have produced sparkling wines in the Chablis region since their foundation in 1845. Crémant de Bourgogne is produced using the traditional method where the bubbles are created by an in-bottle secondary fermentation. This Crémant de Bourgogne is a blend of 60% Chardonnay and 40% Pinot Noir. Once in bottle it is matured for a minimum of 24 months before it is released ensuring a fine mousse (bubbles) and a rounded palate.

Tasting note

This wine has fine bubbles and a pale golden colour. The palate is fresh and rounded with citrus and pear flavours and gently yeasty finish.

Vineyard information

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

Winemaking information

Fermentation vessel	1st fermentation in stainless steel tanks
Maturation vessel	2nd fermentation in bottle
Maturation time	minimum 24 months

Wine Analysis

Alcohol by volume	12%
pH	2.9
Residual sugar (grams per litre)	8 g/L
Acidity (grams per litre)	3.8 g/L

