

ANDRE DELORME

Cremant De Bourgogne Brut NV NV



Category: WINE

Style: SPARKLING METHODE

Variety: METHODE TRADITIONNELLE

Region: BURGUNDY

Vintage: NV

Volume: 750ml

Vinification: On receipt of the harvest we carry out a slow pressing using our pneumatic presses. Only the first presses of our best quality batches are selected. Malolactic fermentation is carried out in our 100% stainless steel vats. The second fermentation, carried out in the bottle using the traditional method, is generated by the addition of yeasts and sugar.

Palate: This wine is rich and full on the palate with the sweetness of white fruits and fine minerality. The finish has delicious brioche notes. Terriers Minraux. Grape Variety of Pinot Noir, Gamay Chardonnay and Aligot.

Technical Analysis:

Alcohol: 13.00%

Packaging: 6 x 750ml

Hancocks Product: 40028