



# ANDRE DELORME

## Crémant Bourgogne Blanc Brut NV

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**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.

**Technical Analysis:**

Alcohol: 13.00%      Packaging: 6 x 750ml