

TERRES SECRÈTES

Crémant de Bourgogne Blanc de Noirs Brut

Who doesn't want Champagne quality for decidedly un-Champagne prices? Our special blanc de noirs selection from Terres Secrètes in the Mâconnais is a tremendous value and a dead-ringer in terms of quality to many fine Pinot Noir-based Champagnes. When Burgundy sparkles, it is called Crémant de Bourgogne—made with the same grapes as fine Champagne but grown on Burgundy's legendary limestone terroirs. This sparkler's red-wine signature is enchanting—with each sip you notice classic Pinot aromas of red berries and light spice, plus a savory richness (the blanc de noirs touch).

WINERY: Terres Secrètes

ESTABLISHED: 1951

REGION: FRANCE • Burgundy • Mâconnais • Sologny

APPELLATION: Crémant de Bourgogne AOC

BLEND: 80% Pinot Noir and 20% Chardonnay

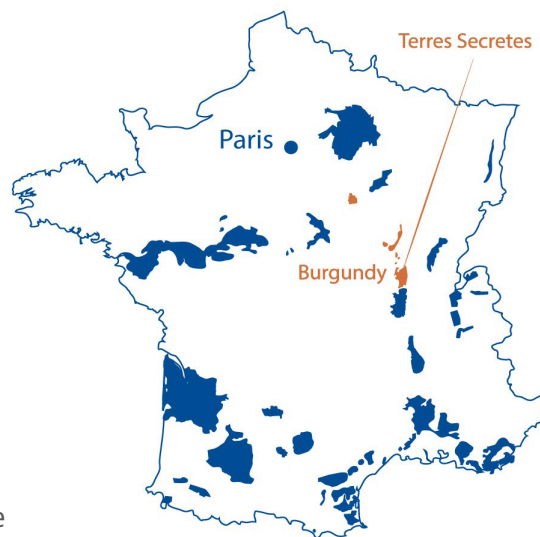
VINEYARDS: A selection of fruit from vines grown on a mix of chalk- and clay-based soils near the village of Sologny in the Mâconnais, southern Burgundy

AGE OF VINES: 20+ years

WINEMAKING: Hand-harvested. Fermented on selected yeasts in temperature-controlled, stainless steel tanks. Aged in tank, with 10% of wine aged in older French oak barrels for six months. Secondary fermentation in bottle (Method Champenoise) for two years. The final wine is 90% vintage wine and 10% reserve wine (a blend of eight vintages). Dosage approx. 7-8 grams/L.

TASTING IMPRESSIONS: Light gold, fine bubbles. Aromas of cherries and honey butter. Flavors of lemon zest, pie crust, white pepper

PAIRING SUGGESTIONS: As an aperitif; with white meats or dishes with cream sauce; pairs well with rich, spicy foods



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