



# TERRES SECRÈTES

## Crémant de Bourgogne Brut Rosé

*Who doesn't want Champagne quality for decidedly un-Champagne prices? This special 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.*

**WINERY:** Terres Secrètes

**ESTABLISHED:** 1951

**REGION:** FRANCE • Burgundy • Mâconnais • Sologny

**APPELLATION:** Crémant de Bourgogne AOC

**BLEND:** 80% Pinot Noir and 20% Chardonnay

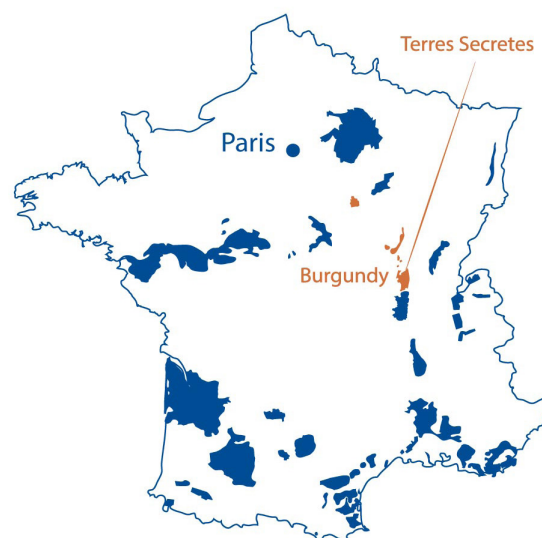
**VINEYARDS:** A selection of fruit from vines grown on a mix of chalk- and clay-based soils near the village of Sologny in the Mâconnais, southern Burgundy

**AGE OF VINES:** 20+ years

**WINEMAKING:** Hand-harvested. Macerated briefly to extract color, then pressed and 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:** Pale pink, fine bubbles. Aromas of cherries, grapefruit zest, buttered brioche. Layered and refined; flavors of small red berries, citrus, light pepper

**PAIRING SUGGESTIONS:** As an aperitif; air-dried sausage; Asian-inspired dishes with light chili heat



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