



MAISON LOUIS PICAMELOT

Crémant de Bourgogne Brut 'Les Terroirs'

One of the most historic Crémant houses in Burgundy, Maison Louis Picamelot is the single reference in the region for character-driven and complex Crémant de Bourgogne wines. This family-run winery has long focused on wines of terroir, sourcing only the finest grapes, harvested by hand, from top vineyards and focusing on single-vineyard (as well as vintage) bottlings. The winery's cellars in Rully are located nearly 500 feet underground, dug into pure rock and ideal for the slow, gradual aging of their many impressive cuvees.

WINERY: Maison Louis Picamelot

WINEMAKER: Franck Richard

ESTABLISHED: 1926

REGION: FRANCE • Burgundy • Côte Chalonnaise • Rully

APPELLATION: Crémant de Bourgogne AOC

BLEND: Chardonnay, Pinot Noir and Aligoté

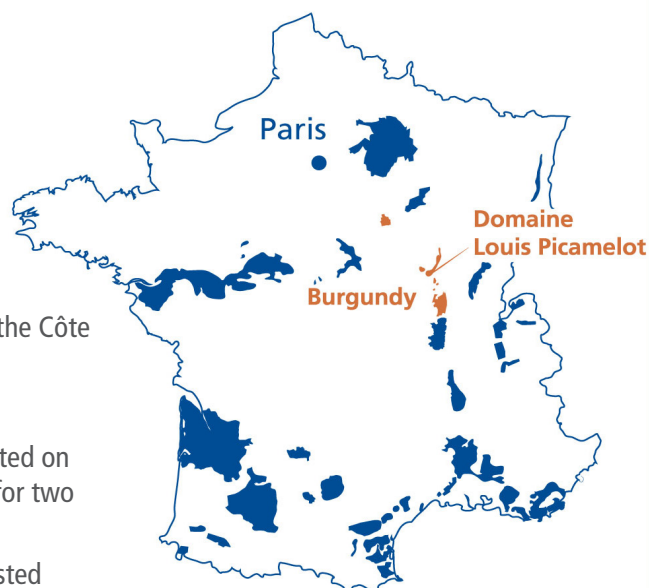
VINEYARDS: Fruit sourced from various, high-quality vineyards in the Côte Chalonnaise, Côte de Beaune and Côte de Nuits.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Pressed and cold settled. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle for two years, on average. Dosage 5.6 grams/L.

TASTING IMPRESSIONS: Aromas of fresh almond and lightly toasted brioche, small red berries, wildflowers. Crisp and savory, fresh

PAIRING SUGGESTIONS: As an aperitif; with a cheese and charcuterie plate, salmon rillettes



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