

MAISON LOUIS PICAMELOT

Crémant de Bourgogne Blanc de Blancs Extra Brut 'Les Reipes'

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: 100% Chardonnay

VINEYARDS: A single-vineyard selection from 'Les Reipes,' a high-altitude, south-facing plot above Saint-Aubin, in the Hautes-Côtes de Beaune.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Pressed; only the first press (the highest-quality juice) is kept. Cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle for three years. Dosage 4.5 grams/L.

TASTING IMPRESSIONS: Aromas of white flowers, crushed lemon, lightly toasted brioche. Round and fresh, medium-bodied

PAIRING SUGGESTIONS: As an aperitif; creamy seafood or fresh crab; smoked ham guiche

