



MAISON LOUIS PICAMELOT

Crémant de Bourgogne Brut Rosé '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: 100% Pinot Noir

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

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Rosé de pressurage. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle on fine lees for three years. Dosage 4.5 grams/L.

TASTING IMPRESSIONS: Aromas of small red berries, orange rind, light baking spice, fresh brioche. Lively and creamy

PAIRING SUGGESTIONS: As an aperitif; fresh seafood; smoked ham quiche



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