



BARON MAXIME



BRUT GOLD PREMIUM

AOP Crémant de Bourgogne



TERROIR & ESTATE

Clay-limestone.

The average age of the vines is 20 years old.

Sustainable farming

GRAPE VARIETIES

Chardonnay 50%

Pinot Noir 20%

Gamay 20%

Aligoté 10%

WINEMAKING

The average yield is limited to 50hl/ha. The harvest is exclusively manual. This Baron Maxime Crémant de Bourgogne has a temperature controlled vinification.

Follows a "Méthode Traditionnelle" where a second fermentation takes place in the bottle. Aged on lees for at least 12 months.

Alcool : 12% vol. Residual sugar : 10-12 g/l.

TASTING NOTES

Very pale and bright yellow colour. Fresh nose with floral and almonds aromas.

Generous feeling with a nice lingering. Elegant harmony in mouth where freshness and fruits intertwine.

It's an ideal drink for aperitif (dry or in cocktail) or to accompany fish (trout) or seafood (crab, shrimp, crab). Ideal temperature to serve the wine between 6° and 8°C. (42°F-48°F)