



PATRIARCHE

BEAUNE-FRANCE
1780

Crémant de Bourgogne Brut



Bourgogne. Supplies in the Bourgogne appellation area, in the Departments of Yonne, Côte d'Or and Saône et Loire. Our wine growers scrupulously respect the specifications defined by our wine-making experts.

A unique way to guarantee a unwavering quality of our Crémant de Bourgogne.



Four Burgundy grape varieties give a perfect balance. Chardonnay (45%) for impressive delicacy and elegance, Pinot Noir (35%) for body, Gamay (15%) adds lightness and Aligoté (5%) offers its vivaciousness. Bottled in the January after the harvest and ageing on lees takes place over 12 months. This longer aging is a key factor in quality and gives a more distinctive maturity.



Showing a nice light yellow color with golden hints, our Crémant de Bourgogne offers numerous fine bubbles and a soft effervescence.



Fine and very expressive, the nose reveals yellow fruits scents combined with white fruit, toasty notes and complexity.



Well-balanced, combining pleasantly freshness, fruitiness and complexity. The finish is full.



42°F- 46°F



All meal long.



Pack sizes : 12 x 750 ml, 6 x 750 ml

AWARDS



Burgondia d'Or
2011/2010/2009/2008



Médaille d'Argent
International Wine
Spirits Challenge
2016



TASTED VINAGE®
2016/2017

RANKED AS THE TOP 5 WORLD'S BEST SPARKLING WINES



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