



# PATRIARCHE

BEAUNE-FRANCE  
1780

## CRÉMANT DE BOURGOGNE Brut Rosé

- › Région **Bourgogne**
- › Village
- › Appellation **Crémant de Bourgogne**
- › Climat
- › Varietal **Pinot Noir and Gamay**



### VINIFICATION AND VINTAGE

Pinot Noir (85%) brings structure and body, while Gamay (15%) contributes lightness and a lovely pink colour. Bottled in the January after the harvest and ageing on lees takes place over 12 months. This ageing process offers an excellent compromise between maturity and freshness. Vinification by a traditional method.

### TASTING NOTES



Nice bright rosé colour, offering numerous fine bubbles and a persisting mousse.



Fresh, fruity and very pleasant, this wine shows red fruits scents combined with aromas of peach and apricot.



Well-balanced, combining pleasant freshness, a huge fruitiness and suppleness.

### THE VINEYARD

We source our crémant grapes in all 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 winemakers. A unique way to guarantee a unwavering quality of our Crémant de Bourgogne.



### SERVING SUGGESTIONS



Perfect as an aperitif or with desserts (crumbles, hot tarts).



6°C to 8 °C.



1 to 2 years.