

# Forbes

## Make Your Holiday Sparkle With Crémant

Turning to Champagne for your sparkling wine needs this holiday season is a likely choice. However, there is more to French bubbles than Champagne – Crémant is a delicious and affordable alternative.

Crafted using the *methode champenoise*, second fermentation taking place in the bottle, Crémant translates to creamy, indicating, less effervescence on the palate, affording it a softer mouth-feel, while maintaining elegance and finesse. [🐦](#)

### Crémant de Bourgogne



Known for the finest Chardonnay and Pinot Noir wines in the world, Burgundy is a natural fit for sparkling wine. Moreover, every village in Burgundy grows grapes for Crémant de Bourgogne.

Under strict regulations, the wines are crafted of hand-harvested grapes in whole bunches, with the same pressing protocols as Champagne. Like Alsace, grapes must be declared for sparkling production in March of the vintage year.

“Crémant de Bourgogne is one of my year round favorites, the bubbles are light and bright, but the wine’s body is deep and rich,” shares Trevino. Adding, “It’s the perfect wine for Sunday through Saturday.”

Crémant de Bourgogne represents 20% of Burgundy wine sales. The main grape used is Chardonnay from the Mâconnais, with production mainly around Yonne, near Chablis. Crémant de Bourgogne Rosé is crafted of Pinot Noir and some Gamay from Beaujolais.

**NV Louis Bouillot Blanc de Blancs Crémant de Bourgogne Brut (\$21.99):** Crisp orchard fruit, citrus, white stone fruit; elegant, crisp, linear on the palate with fresh, fine bubbles