

The Crémant, an effervescent wine that rises in the range!

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With 80 million bottles sold in 2016, the Crémants market is doing well, both in France and internationally, with a good increase of 5 to 7% each year. Source: FNPEC (National Federation of Producers and Crémant Workers.) Crémant bubbles really have the wind in their sails!

Crémant, sparkling sparkling wine obtained by traditional method, brings together eight appellations, each recognized as an AOP: Alsace, Bordeaux, Burgundy, Die, Jura, Limoux, Loire and Savoie. The production of each one must respect a strict specifications specific to its region. Thanks to its personality and quality, Crémant d'Alsace is the first sparkling wine consumed at home in France. It comes from the blending of several grape varieties (pinot blanc, riesling, pinot gris, chardonnay, auxerrois, pinot noir), and also a grape variety such as white whites made with white pinot.

Known for the finesse of its bubble, Crémant de Bordeaux is a brilliant wine with a persistent foam and a long finish in the mouth and fruity. Two main grape varieties, the Semillon and the Sauvignon. As for Crémant rosé, its subtle blend of cabernet and merlot will delight the palate as an aperitif or dessert.

The Crémant de Bourgogne is known under four different names, Crémant de Bourgogne blanc, blanc de blanc, blanc de noir and rosé. They are produced mainly with pinot noir and chardonnay. The rosé is a wise choice for a dessert. The more winery blacks will gladly marry with a meat. The vineyard of Die comes from small plots along the valley of the Drôme between 200 m and 700 m of altitude. Originally from a single grape variety, the white clinker, today the aligoté and the muscat comes into its composition and give it aromas of green fruits, a lot of freshness and a beautiful vivacity.



An effervescent wine of conviviality par excellence, Crémant du Jura is renowned for the finesse and lightness of its bubbles and have acquired a notoriety. Its grape varieties are pinot noir, trousseau, chardonnay, poulsard and savagnin. It is distinguished by its elegance while retaining the character of the wines of the Jura. In the land of Crémant de Limoux, the appellation enjoys good sunshine and pluviometry well distributed throughout the year. Two main grape varieties, chardonnay and chenin, which is distinguished by a nose of white flowers and subtle perfumed notes of citrus. To taste between 8 to 10 °.

The Loire is the most extensive wine region in France. On the Anjou, Saumur and Touraine appellation areas, Crémants de Loire have two famous grape varieties: chenin and cabernet franc. Some assemblages are added partially, the Chardonnay, the pinot noir and even a rare original the orbois. The vineyards of Savoie have developed mainly on the steep hillsides that border the valleys located between 250 and 450 m altitude. Crémant de Savoie is made from 60% of the indigenous grape varieties, Jacquère and Altesse. The remaining 40% are chasselas, chardonnay, pinot noir and gamay.

THE SELECTION OF THE EDITOR

The Crémant de Bourgogne, Pearl of Vine, White Brut, 7,95 € de Louis Bouillot



The roundness of red fruits and the liveliness of citrus fruits. Culinary delights : aperitif, grill, seafood info@louis-bouillot.com