

N°50



2008 Vintage

- Celebrated
- Transcendent
- Wondrous

Grape Variety:

100% Chardonnay

Region:

AOC Bourgogne from the commune of Monthelie.

Why N°50:

According to legal requirements for AOC Crémant de Bourgogne, the wine must be aged for 50 months “sur latte”.

Winemaking Notes:

Aged for 12 months in 100% French oak

Alc.: 12%

900 bottles produced

Tasting Notes:

- Color: Golden yellow colour with straw reflections and crystalline aspect. The fine bubbles swirl elegantly and form a generous, stable “cordon”.
- Aromas: The nose is rich with multiple aromas. Initially offering notes of vanilla, coffee, tobacco leaf, the wine then opens and reveals its complexity with aromas of brioche and honey mixed with delicate, discreet white flower fragrances.
- Palate: The wine retains a fine freshness, typical of the vintage. Its long ageing “sur latte” and its origins give it roundness and power which offers great length. One rediscovers notes of vanilla and toast resulting from long ageing in barrel. This high-quality Crémant, without any dosage, shows a perfect harmony between its refreshing acidity and its velvety finish.