



**Château du Val de Mercy**



## Crémant de Bourgogne

Crémant has held AOC status since 1975 and is made using the 'traditional method'. This method produces sparkling wines which develop their full set of aromas and characteristics during a minimum of 12 to 16 months ageing in bottles.

**Vineyard location:** Grown and harvested in Chitry-le-Fort.

**Vine population:** Chardonnay – 6000 to 7000 vine stocks per hectare.

**Average age of vines:** 33 years old.

**Bottle closure:** premium natural cork, wire cage and capsule

**Wine-growing terroir:** Clay and limestone marl formed in the Kimmeridgian (late Jurassic) age giving rise to a shallow gravelly soil containing many small fossilised oysters.

**Wine-making techniques:** Fermentation takes place in two stages:

Alcoholic fermentation transforms the grape must into a base wine, then after a resting period, secondary fermentation, otherwise known as malolactic fermentation happens naturally. This technique softens and stabilises the wine.

The base wines are then matured on lees in stainless steel vats throughout the entire winter until blending.

This method of maturing enables the wine to acquire its character.

The ageing process lasts 12 to 16 months in bottles.

**Tasting notes & ageing potential:** This sparkling Burgundy White has a glistening robe revealing a fine thread of delicate bubbles.

**Suggested accompaniments:** Extremely subtle and delicate as an pre-dinner drink, or as an accompaniment for seafood, shellfish or sushi. Also ideal with desserts.

**Recommended serving temperature** 10 to 11°C.



**Domaine du Château du Val de Mercy**

Place de l'Eglise, 89530 Citry le Fort, France, Tél. +333 8641 4800, Fax. +333 8641 4580, [www.valdemercy.com](http://www.valdemercy.com)