



CRÉMANT DE BOURGOGNE

BRUT

HISTORY

The Domaine made their first Crémant in 2004. From the very first year we chose to undertake the entire process ourselves, from picking the grapes to what is known as the “prise de mousse”, or when the effervescence is formed.

The disgorgement was entrusted to a friend who is a practised professional in Rully.

PERSONALITY

We also faced another choice! For the Crémant to find its place in our production, it needed to have real personality. We therefore decided upon a Blanc de Noir Crémant, that is, a white sparkling wine made from black Pinot Noir grapes.

And in 2008, specific packaging was designed to underline this individuality.

ORIGIN

The grapes are harvested at Mercurey from a parcel of red Bourgogne Côte Chalonnaise.

CHARACTERISTICS

The Burgundy Pinot Noir grapes that are pressed and vinified at low temperatures (14°) with the greatest of care give our Crémant immense volume and delicate red fruit aromas.

Its effervescence is light and fine. With very little dosage at disgorgement, it conserves purity and freshness, with a beautifully light touch.

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Alcohol can damage your health, drink sensibly