

# CREMANT DE BOURGOGNE ROSE JOSEPH CARTRON A.O.C.



Since 1975, the use of the word 'Crémant' has been regulated and is used only for sparkling wines produced according to the traditional Champagne method. Joseph Cartron's Crémant de Bourgogne Rosé A.O.C. undergoes a very demanding process. Well structured, very aromatic and very fine, it is produced in Burgundy from the Pinot Noir grape variety and a small proportion of Gamay: the first brings vigour and structure to the wine whilst the second develops all the grapes' fruity notes.

## JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The grapes undergo a short fermentation which gives its pretty pink colour to the wine. They are then pressed and the juice continues to ferment. The juice from the beginning of the pressing, called 'cuvée', more sugary, is separated from the juices at the end of the pressing, called 'tailles'. The vinification starts with the alcoholic fermentation which transforms the juice into wine. Then comes the malolactic fermentation which removes the undesirable acidity of the wine. Crémant is a blended wine. The basic wines are all tasted and blended only by tasting: the 'cuvée' and a small quantity of 'tailles' produce a real typicity resulting in a happy marriage. The singularity of each juice brings an exceptional richness in taste and allows for a perfect blending of the Joseph Cartron Crémant de Bourgogne Rosé. The wine is then bottled. Then comes the final fermentation, crucial, because it will determine the quality and finesse of the bubbles. At the end of the nine months of maturing imposed by the A.O.C., come the riddling and disgorging, which eliminate all the dregs, giving its limpidity and brightness to the wine.

## JOSEPH CARTRON'S TOP TIPS FOR TASTING

**To the eye:** pale salmon pink robe. Beautiful brilliance and transparency. The bubbles are fine and intense.

**To the nose:** fresh with a real fruity red currant and raspberry presence. Important aromatic freshness.

**In the mouth:** the first wave is dense, balanced with a distinguished texture. Strong density. Feeling of fresh red berries. The finish is fresh with a fruity acidity.

To be served at 6°C (that of the fridge)

Alcohol content: 12%

Size: 75cl

Store laid down, away from the light, in a cellar or a fresh room



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