

CREMANT DE BOURGOGNE BLANC DE NOIRS

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 Blanc de Noirs A.O.C. undergoes a very demanding process. Very harmonious with the Crèmes de Fruits (Fruit liqueurs), 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. Drunk on its own, it reveals all its very aromatic and well-balanced personality.

JOSEPH CARTRON'S TIP-TOP KNOW-HOW

The grapes, whole, are gently pressed. The juice from the beginning of the pressing, called 'cuvée', is separated from the juices at the end of the pressing, called 'taillies'. 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 'taillies' 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 Blancs de Noirs. 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 yellow robe. Fine rising in strings of bubbles. Creamy beads and good persistence of the bubbles.

To the nose: fresh with a feeling of white flowers and green apple. Notes laced with vanilla.

In the mouth: the first wave is fresh. Good covering of the bubbles on the tongue. Well-balanced Crémant. The density of the Pinot Noir grape variety ensures the structure and the 2-3 years' lifespan of the product. The dosing is balanced and the texture full, neat and fine in the mouth at the end.

Persistence: 8 - 10 on the caudalie scale

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

Exceptional harmony with Joseph Cartron's Crème de Fruits (Fruit liqueurs): 1/5 Crème de Fruits + 4/5 Joseph Cartron Crémant de Bourgogne Blanc de Noirs

Alcohol content: 12%

Size: 75cl

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

