



Michel Tête

Domaine du Clos du Fief

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Appellation CREMANT DE BOURGOGNE

Sustainable winegrowing with partial, controlled grass cover

VILLAGE : SAINT-VERAND (Saône-et-Loire)

PLACE : « En Réfort »

SURFACE : 0,50 HA

DENSITY: 9000 vines/ha

AVERAGE AGE: 40 years

YIELD: 68 HL/HA per AOC specifications

SOIL : Argillaceous limestone

VARIETAL: Chardonnay – Pruning: Arcure mâconnaise

ORIGIN: Under contract then acquisition of the parcel in 2005

WINEMAKING: Manual harvest in perforated boxes. Winemaking according to the requirements of the appellation Crémant de Bourgogne with a minimum of 9 months necessary to become sparkling.

WINE PERSONALITY: Round and festive in the mouth, with an acidulated ending.

OUR WINETASTING SUGGESTIONS: Serve very cool to appreciate the fruitiness, aroma and friendliness of the Crémant de Bourgogne.

