

CHARTRON & TRÉBUCHET

Crémant de Bourgogne "Pierre Bleue"

Grape variety

Chardonnay

Origin

The base wines of this Crémant de Bourgogne are primarily sourced from the Mâconnais region, specifically from the commune of Leynes.

Vinification

After a rigorous selection of the finest press juices, the "heart of the cuvée" is vinified in oak barrels that have been used for several vintages (no new oak). The base wine is aged in these barrels on its full lees before being blended with an older vintage, matured for 60 months in bottles on laths (a process known as "remise en cercle"). Once the wines have been assembled, it is put in bottles and this meticulous work is then extended by an additional 30 months of bottle aging on laths, under the watchful eye of our oenologists, ensuring that each bottle reaches its full potential.

Soil

Parcel selection. The grapes come from our vineyards located in the commune of Leynes, on south-facing slopes with schist soils known as "Pierre Bleue."



Colour

Pale gold



Nose

On the nose, delicate citrus aromas, dominated by lemon, blend harmoniously with gourmet notes of brioche and toasted bread.



Palate

Fine bubbles. The palate offers a beautiful roundness, supported by vibrant acidity, tension, and lasting freshness, all enhanced by fine and refined effervescence.

Recommandations

A perfect pairing with mushroom-based dishes (such as risotto) and roasted poultry.

Serving

Serve chilled between 6-8°C.

Cellar potential

To be enjoyed within 5 years.



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