



# GILLES GELIN

## CRÉMANT DE BOURGOGNE



COLOR: White  
GRAPE VARIETY: 100 % Chardonnay  
ALCOHOL: 12 °  
DESIGNATION: Crémant de Bourgogne brut

### TERROIR

TYPE OF SOILS: Chalky-clayey soils and stony ground  
EXPOSITION: West and North Northeast.  
AVERAGE AGEING OF VINES: 20 years  
VINEYARD DRIVING METHOD: Reasoned viticulture

### VINIFICATION

HAND-PICKED HARVEST: 100 %  
VINIFICATION: Round bean pressings are carried out using a pneumatic press. After a rigorous selection of the juices, the musts ferment in tanks at regulated temperatures.  
VATING: for 4 months  
PROCESS: Then, an elaborate process allows the addition of cold carbon dioxide, until effervescence is obtained (5 bars). This cuvée is bottled under gas pressure, to maintain the organoleptic balance. Finally, a cork and a “muselet” complete this cuvée (without tirage liqueur, nor disgorgement: a natural wine!)

### PRESENTATION

TASTING: The Chardonnay reveals all its aromatic potential in this wine: finesse of bubbles, fresh and aromatic nose with notes of lemon and a very clean mouth. To take advantage of its youth, its freshness, and its fruitiness, it should be drunk within the year. Ideal as an aperitif, this wine will pleasantly awaken your taste buds...

TEMPERATURE OF SERVICE: from 6 to 8°C

FOOD MATCHES: aperitif, cocktails, fruit pies... and extended evenings.

STORAGE : up to 2 years, to be consumed when young.



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