

Crémants de Bourgogne
Bailly Lapierre

Fine and mineral bubbles



AOC CRÉMANT DE BOURGOGNE

CHARDONNAY

BRUT

A "Blanc de Blancs" mainly from white Chardonnay* grapes, its maturity and balance stamp it very much as a "northern" Chardonnay with a mineral edge. Everything about it is elegant finesse, nothing boisterous. Along with its rich, well-rounded flesh and fruitiness, it has incisively defined flavours and a truly winery taste...

- hand-picked grapes
- transport of the harvest in open-sided bins of 45kgs to eliminate any damage to the berries
- airbag presses
- must obtained on the basis of 100 litres of juice from 150kgs of harvest: 75% first pressing, 25% second or later pressings
- both yeast and malolactic fermentations carried out, blending of separately-made wines, then preparations for bottling that is carried out after December 1st
- extended maturing, 16 months on average, bottles inverted on racks in the unvarying natural cool and half-light of the underground cellars hewn out of the limestone bedrock. It is during this period that the wine's natural sparkle develops
- two-stage certification by the INAO (Institut National de l'Origine et de la Qualité): first the base wines, then the finished wines off the racks.

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Bailly, our village here in Burgundy, is the birthplace of the AOC Crémant de Bourgogne. Since 1972, in an underground quarry providing unique natural conditions, we have produced sparkling wines that belong to a world of enchantment. They come from superb noble grapes, hand-harvested then vinified and patiently matured. Our wines, sprung from the bedrock yet finely chiselled, carry one away with their intense, truly mineral freshness...



* The composition of the assemblage is given for information purposes only and can vary according to the vintage.



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