

*Crémants de Bourgogne*  
*Bailly Lapierre*



AOC CRÉMANT DE BOURGOGNE

**GOGAILLE**

DEMI-SEC

*Faire Gogaille* for a Burgundian suggests "Tuck in and enjoy a hearty meal!". This Crémant displays a freshness full of fruit, allied to a very smooth mouthfeel. The *dosage* is subtle, the wine sweetish but not heavy, its classic winery aromas of Pinot Noir\* mingling with hints of certain sweet dessert wines. Irresistible bubbles...

- 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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