

Crémants de Bourgogne

Bailly Lapierre



AOC CRÉMANT DE BOURGOGNE

VIVE-LA-JOIE ROSÉ

ROSÉ BRUT 2008

Description

- To the eye: a rose-hued gold with the slightest touch of orange.
- On the nose : aromas of rose petals, biscuit, sweet almonds and cherry stones.
- In the mouth: a light airiness, tender and subtle, with a delicious fresh feel, the red berry fruit of the finish going on endlessly.

Origin

- Grape varieties: Pinot Noir in much the biggest proportion, and Chardonnay.
- Origin: this *cuvée* is based on Bailly Lapierre's finest wines, themselves obtained from superlative grapes harvested exclusively from the foremost terroirs of the Auxerrois vineyards.
- Vinification and ageing: only the very best juice is retained from the different pressings and these selections are vinified separately. The blend is matured in stainless steel vats for around 10 months then laid down for a further 3 years ageing on bottle racks before *dégorgement* (final sediment expelled).

Tasting

- Serving temperature between 10°C - 12°C.
- A wine for a good time, it also makes a subtle partner for refined cuisine.



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*Our village is the birthplace of the Crémant de Bourgogne AOC, established in 1975. Our special *cuvée* christened "Vive-la-Joie" is a blend of Burgundy's two emblematic grape varieties, Pinot Noir and Chardonnay. Perfected with long and painstaking care, aged for more than three years in our cellars, this wine's hallmark is its great elegance and finesse. A joyful expression of our skills, its lengthy maturing fully rewarded, this Crémant is our proudest achievement.*

WE STAND HERE AS A SYMBOL
ASTRIDE THE HISTORIC BORDER BETWEEN THE LAND
OF THE COUNTS OF CHAMPAGNE AND THE DUCHY OF BURGUNDY.



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750 ML