

HENRI LE BLANC

CREMANT DE BOURGOGNE BLANC BRUT

Appellation : AOC Crémant de Bourgogne

Grape varieties : Chardonnay, Aligoté, Gamay and Pinot Noir.

Vineyards : 25 years old vines.

Geographical location : Burgundy vineyard

Geology : Clay and limestone soil

Harvest : Manual

Vinification : Upon reception of harvests, thanks to our pneumatic presses, we carry out slow pressing. Only the first presses of our highest quality batches are selected for the final blend. We achieve malolactic fermentation in stainless steel tanks.

Second fermentation and ageing : The second fermentation, which takes place inside the bottle, is generated by the addition of yeasts and sugar. The wines are then aged on their lees between 14 and 24 months.

Tasting : Gold colour. Fruity nose with white flowers notes. In the mouth we find aromas of citrus and lime. The finish shows a beautiful minerality.

Food & Wine pairing : Aperitif fish and shellfish.

Technical data

Dosage : 10 g/l of sugar **Alcohol by volume** : 12%

Pressure : 5,5 bars

Acidity : Between 3.5 and 4.5 g/l H₂SO₄

Capacity : 75cl

Allergens: Contains sulfites. May contain cellulose gum.

Logistical data

Bottle barcode : 3299641116752

Diameter : 86mm Gross weight : 1.52kg

Net weight : 0.775kg

Case barcode : 3299641117155

Nb of bottles per case : 6 vertical bottles

Weight/case : 10 kg

Pallet : Europe pallet : 570 bottles (180cm, 942kg, 5 levels of 19 cases).

VMF pallet : 630 bottles (180cm, 1038kg, 5 levels of 21 cases).

