

Arnaud COMBIER

Crémant de Bourgogne

No vintage

AOP Bourgogne



Esprit Nature

The Magnum: ideal container for a sparkling wine remarkably illustrating a certain excellence of Crémants de Bourgogne.



Crémant
de
Bourgogne

ARNAUD COMBIER

ET35-6994



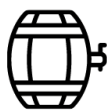
11.5% alcohol



100% Chardonnay



Clay-limestone.



Organic winemaking/ Traditional methods.
Matured on laths for 36 months and no added dosage.



Limpid and deep, this crémant has aromas of ripe fruit after 36 months of ageing, and is beautifully energised by its sparkling bubbles. A unique reference from Arnaud, in very limited quantities!



One would love to drink this crémant while on the terraces of the [restaurant Gebr. Hartering](#) in front of the canals of Amsterdam.



Recommendations: Serve between 44 and 48°f
Ageing potential: At least 8 years.