

Arnaud COMBIER

Crémant de Bourgogne

No vintage

AOP Bourgogne



Fine bubbles, a creamy texture and great freshness, all of which are non-negotiable in Arnaud's creations.



Crémant
de
Bourgogne



ARNAUD COMBIER

CRÉMANT DE BOURGOGNE
APPELLATION D'ORIGINE PROTÉGÉE
BRUT

PRODUCT OF FRANCE - PRODUIT DE FRANCE
WHITE WINE - VIN BLANC

ET451927



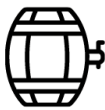
12% alcohol.



80% Chardonnay / 20% Gamay.



Clay and limestone for the Chardonnay.
Clay and granite for Gamay.



Vinification in stainless steel tanks without added sulphites. Matured on lees for a minimum of 24 months whilst bubbles form.



A Crémant de Bourgogne matured for 24 months on slats, with flattering aromas of white fruits balanced by a fresh and fine bubble.



Would pair perfectly with the salmon gravlax and creamy goat's cheese on toast at [Sortez les Canons](#), a warm and welcoming adress in Quebec.



Recommendations: Serve between 7 and 9°C
Ageing potential: At least 8 years.