Cremant de Bourgogne Brut Domaine du Prieuré NV



Region

The Method Traditionelle requires a secondary fermentation within the closed bottle to create a fine natural mousse and generate the rich yeasty lees flavours enjoyed in the best sparkling wines. This is the method used to make Champagne, although it has long been the preferred method to create distinguished sparkling wines in many of France`s wine regions. The Languedoc`s Blanquette de Limoux claims to be the oldest, yet there is an established tradition of Method Traditionelle wines in the Loire Valley where the sparkling wines of Saumur and Cremant de Loire are also aged in natural chalk cellars. Other notable Method Traditionelle sparkling wines originate in Burgundy, Alsace and the south west.

Producer

Found in the heart of the Cote de Beaune, the picturesque village of Savigny-les-Beaune has for a long time earned its good name. It was here that the monks of Citeaux, the founders of the Burgundian vineyard system, became substantial property owners. In order to administer their vineyards they established a priory in the 16th century, hence the name. Today the 31 hectare domaine is owned by Jean-Michel Maurice, the mayor of Savigny, along with his son Stephen, who uses his international experience as winemaker.

Tasting Notes

A méthode traditionnelle sparkling from the Maconnais region of southern Burgundy made of Pinot Noir and Chardonnay. This style of sparkling Burgundy has a long history and strong following for its elegant balance and well flavoured palate. Floral and rich mineral aromas are followed by notes of fresh apples, pears and white peaches. The wine rests on its lees for 12 months minimum before the remuage and degorgement giving a subtle brioche note which is balanced by a racy acidity on the finish.

Food

Serve as an aperitif, or try with smoked salmon.

Technical Information

Country	France
Region	France (Methode Traditionelle)
Grape(s)	Pinot Noir (80%) Aligoté (20%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry
Alcohol Content	12%
Closure Style	Cork
Organic/Biodynamic	In conversion-organic
Allergens	**Milk:** No **Egg:** No
Vegetarian/Vegan	**Vegetarian:** Yes **Vegan:** Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk