

Cremant de Bourgogne Brut Domaine Moirot 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 Crémant de Loire are also aged in natural chalk cellars. Other notable Method Traditionelle sparkling wines originate in Burgundy, Alsace and the south west.

Producer

Domaine des Moirot is a family property situated in the village of Bissey-sur-Cruchaud that has been producing wine on about 30 acres of south facing vineyards in the Cote Chalonnaise, the region just to the south of the Cote de Beaune, since 1978. Christophe Denizot handles the operation and produces Chardonnay and Pinot Noir based wines from his carefully tended vineyards using traditional Burgundian methods allied to modern winemaking techniques to produce fine wines from the healthiest vines. The granite and limestone soils and climate here lends itself to the production of wines of firm acidity and supple minerality.

Tasting Notes

A méthode traditionnelle sparkling from the Maconnais region of southern Burgundy made of Pinot Noir and Aligoté. This style of sparkling Burgundy has a long history and strong following for its elegant balanced style and well flavoured palate. It has a beautiful light gold colour with fine bubbles and fresh aromas of raspberry and summer fruits. The wine rests on its lees for 12 months minimum giving a subtle rich brioche note 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	13%	
Closure Style	Cork	
Organic/Biodynamic	Not Set	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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