Cremant de Bourgogne `Blanc de Blancs` Deux Roches Brut NV 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

This Domaine is among the largest and most progressive in the region, making white Burgundy of exceptional quality. The Grapes for this St Veran are sourced from some of the oldest vines in the Maconnais and some of these vineyards are now in conversion to organic farming. Julien Collovray joined the family business as winemaker in 2008, having studied wine agriculture and oenology at university, as well as law and economics. Before joining his familys`s domaine, he worked at vineyards in various French regions as well as in Virginia.

Tasting Notes

This is a Blanc de Blanc style of Crémant made only from Chardonnay. The vines are located to the west of the town of Macon, near Davayé, on clay, limestone and stony soils. The wine is made with 18 months on its lees, with 6g/l dosage. This Crémant shows a fine, and elegant expression of traditional method, with some riper green, and peachy fruit, with typical toast, brioche and doughy character from extended lees age. The weight of the palate is shown with dense bubbles and a fattier richness from the dosage, and supported with a delightful acidity.

Food

Serve with friends and family on a weekend lucnh, but also with french cheeses like comte, aged parmesan or shellfish.

Technical Information

Country	France
Region	France (Methode Traditionelle)
Grape(s)	Chardonnay (100%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	In conversion-organic	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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