

# Bourgogne de Vigne en Verre

## Les Vignerons de Mancey

### Classification :



**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay:  
40%, Aligoté: 10%, Pinot  
Noir: 40%, Gamay: 10%



CRÉMANT DE  
BOURGOGNE  
BRUT RÉSERVE  
VIGNERONS DE  
MANCEY

**Température de service :**  
5 to 6° C

## Crémant de Bourgogne "Brut" (Crémant)

*La Côte Mâconnaise - Chardonnay: 40%, Aligoté: 10%,  
Pinot Noir: 40%, Gamay: 10%*

### Origine

From slopes located in Les Vignerons de Mancey members' vineyards.

### Vinification

The grapes, exclusively harvested by hand, are transported to the winery in perforated crates and gently transferred into the press. The very gentle pressing produces delicate musts, free from vegetal aromas. After the first fermentation in vat, a second is created in bottle in order to obtain this special quality of effervescence. The deposit caused by the fermentation is collected by a carefully turning the up-ended bottles over a period of time, a process known as "*remuage*". After a rest period of at least 13 months in our cellars, the deposits are removed through the "disgorging" process to guarantee as much freshness as possible. This operation enables us to remove the deposit and permanently seal the bottle before shipment.

### Notes de dégustation :

The Chardonnay lends fruit and elegance to the blend. The Pinot Noir provides its frame, finesse and body. The Aligoté brings vivacity and aromas. Finally, the Gamay, adds a complementary touch of fruit. Each of the Crémant de Bourgogne's qualities comes through in the tasting, having been harmoniously combined by the blending process.

### Mets d'accompagnements

Ideal as an aperitif, on its own or paired with crème de cassis (blackcurrant) or crème de framboise (raspberry) to create a Kir.

It will also partner well with *crêpes*, *Pithiviers* and blackcurrant-based desserts.

**Durée de conservation :**  
1 to 5 years

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