



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

CRÉMANT DE BOURGOGNE

This is a *blanc de noir* (white wine produced from black grapes), produced with pinot noir grapes from two plots of vines 52 and 40 years old.

It is a wine full of audacity, freshness and superb vinosity; bright gold in colour, embellished by small fine bubbles forming a string of beads, and strong notes of summer fruits (strawberries, blackcurrants, raspberries).

This Crémant de Bourgogne has a long, persistent finish of aromatic stewed fruits.

With food:

It complements and enhances a verrine of rabbit in aspic, braised oxtail, Bresse poulards, scallops or river fish.

With desserts, it will add a touch of finesse to a summer fruit sorbet or pineapple carpaccio.

And it is a perfect drink for a buffet.

Serve between 6 and 8° as an aperitif, and 6 – 9° with meals.

