



Bailly Lapierre Crémant de Bourgogne Reserve NV

WINERY OVERVIEW	<p>Bailly, our village here in Burgundy, is the birthplace of the AOC Crémant de Bourgogne. Since 1972, in an underground quarry providing unique natural conditions, we have produced sparkling wines that belong to a world of enchantment.</p> <p>They come from superb noble grapes, hand-harvested then vinified and patiently matured. The cellars are 50 meters underground, quarried deep in the heart of the famed Tonnerre stone, an enchanted, magical setting in which to watch over Bailly Lapierre Crémants as they age. Located near the village of Saint-Bris-le-Vineux, not far from Auxerre in the Yonne Valley, the ancestral wellspring of Bailly Lapierre since its very beginnings (in 1972) has been the ancient underground quarries, with subterranean galleries extending over more than 4 hectares. They provide unique natural conditions that are ideal for the production of Crémants whose subtle effervescence makes them worthy of their name:</p> <ul style="list-style-type: none">• a naturally cool temperature at a constant 12°C, ideal for maturing and aging.• a naturally high level of moisture (about 80% humidity at the heart of the cellars).• soft diffused light that helps preserve the flavor and color of fine wines.
REGION	Crémant de Bourgogne A.O.C.
BLEND	Pinot Noir, Chardonnay, Gamay, and Aligoté.
SOIL STRUCTURE	<p>During the Jurassic period 195 million years ago, the slow breaking-up of the Pangaeon land mass gave rise to the Tethys Sea. Present-day France was completely under water. A few islands emerged, tropical in type, and the landscape would have been like the Caribbean as we know it: an island (now the Morvan), a coral barrier reef (Maily-le-Château and Arcy-sur-Cure) and a shallow lagoon (Saint-Bris) forming a habitat for shellfish and ichthyosaurs. Slow sedimentation resulted in the build-up of great limestone deposits that erosion later cut away to form the Yonne Valley and the limestone outcrops, more or less deep, that run from Courson-les-Carières to Châtillon-sur-Seine. Thus the site at Bailly was born.</p>
VINIFICATION METHODS	<p>Manual harvest. Our Crémants are made according to the traditional method, the same one used for making Champagne. Fermentation, followed by malolactic fermentation for the base wine. Base wines are blended, then receive <i>liqueur de tirage</i> (grape sugar) and a yeast primer at bottling. <i>Prise de mousse</i> (the second yeast fermentation in bottle) follows. An extended maturing period (12 months, on average) occurs in the unvarying coolness and half-light of our underground cellars.</p> <p>Mechanical <i>remuage</i> (slight turning movement required to move the yeast deposit toward bottle neck). Following <i>dégorgement</i> (freezing the neck of bottle) and <i>dosage</i> (topping off the bottles with a <i>liquer d'exception</i> – a variable dose of grape sugar that determines the type of sparkling wine), wine is aged for an additional few months.</p> <p>Vinification certification by the INAO (<i>Institut National de l'Origine et de la Qualité</i>).</p>