

CRÉMANT DE BOURGOGNE PINOT NOIR BRUT BAILLY LAPIERRE



ABOUT THIS WINE

Bailly Lapierre is the birthplace of the AOC Crémant de Bourgogne. Since 1972, they produce sparkling wines in underground cellars, offering intense mineral freshness. Hand-harvested noble grapes are patiently matured, creating enchanting wines.

TASTING NOTES

Powerful and fruity Crémant with natural sparkle.

VINIFICATION

Hand-picked Pinot Noir grapes undergo both yeast and malolactic fermentations, followed by extended maturation in underground cellars before bottling.

PRODUCER

Bailly Lapierre

VINTAGE

NV

COUNTRY

France

GRAPES

100% Pinot Noir

REGION

Burgundy

COLOR

White

CLASSIFICATION

Blanc de Noirs

STYLE

Sparkling

AGING

16-18 months on average in underground cellars

AROMAS

Red fruits, Minerality, Freshness

PAIRINGS

Seafood, Poultry, Soft cheeses

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 12

