

CRÉMANT DE BOURGOGNE RÉSERVE 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

Intense mineral freshness. green apples.

VINIFICATION

Hand-picked grapes. Transport of the harvest in open-sided bins of 45kgs to eliminate any damage to the berries. Maturation in underground cellars develops natural sparkle.

AWARDS

92 Wine Enthusiast

PRODUCER

Bailly Lapierre

COUNTRY

France

REGION

Burgundy

CLASSIFICATION

Réserve

AGING

12 months on average in underground cellars

ALCOHOL CONTENT

13%

VINTAGE

NV

GRAPES

Pinot Noir, Chardonnay, Gamay, Aligoté

STYLE

Sparkling

AROMAS

Citrus, Apple, Brioche

PAIRINGS

Seafood, Poultry, Soft Cheeses

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 & 375 BOTTLES PER CASE 12