

François Mikulski



Crémant de Bourgogne

Our Crémant is produced by our sparkling-wine-maker Maison Louis Picamelot in Rully, based on a blend of 37% Pinot Noir grapes, 41% Chardonnay, 15% Aligoté and 7% Gamay.

Traditional wine-making method

Harvested by hand in small, perforated crates, the grapes remain whole and intact so that the different-quality first and second pressing juices (cuvée and taille) can be separated into fractions, thus avoiding the risk of oxidation.

They are pressed in a pneumatic press, following strict proportions: 150kg of pressed grapes must give a maximum of 100 litres of musts.

The juice ferments in stainless steel tanks, after settling naturally for around 24 hours.

Once the alcoholic and malolactic fermentation achieved, basis wines are blended, bottled and sealed with crown caps, with an adding of sugar and yeasts, to have a third bottle fermentation occur, that will produce CO₂ and what we call "Prise de Mousse". Then, bottles are stored horizontally in our cellars and will age on lees during at least 12 months at a regulated temperature between 12 and 15°C.

Next, bottles are settled on their tips and riddled on gyropallets, in order to force down the deposit of lees in the neck of the bottles. Deposit that will be then forced out thanks to the disgorging.

Before the final corking and labelling, the "Liqueur d'Expédition" will be added following the final required dosage.

Service

Between 6° and 8° C in an ice bucket for 30 minutes. Then pour holding the flute at a slight angle: this helps to preserve the aromas and the delicacy of the bubbles.