




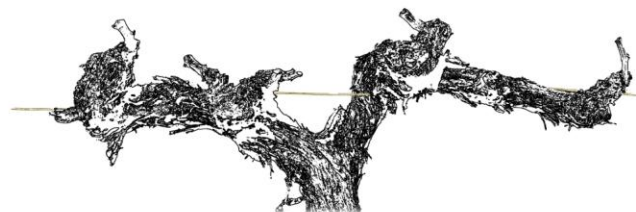


# PIERRE ANDRÉ

MAISON FONDÉE EN 1923

## PIERRE ANDRÉ

<b>Designation :</b>	AOP Crémant de Bourgogne Blanc Brut
<b>Grape varieties :</b>	Chardonnay, Gamay, Pinot Noir
<b>Origin :</b>	The base wines of the Cremant come from the different subdivisions of the Burgundy vineyards. Our base wines however are predominantly produced from the vines of the Côtes and Hautes Côtes of Beaune and Nuits and the Côtes Chalonnaise.
<b>Vinification :</b>	Traditional method. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The fermentation is carried out in stainless steel vats at 18°C. The base wines are then assembled. Fermentation (second alcoholic fermentation) in bottles and maturing for 12 months ("Sur latte") before being put in gyropallets and disgorged to eliminate the deposit in the bottle. Addition of expedition liqueur before capping and muzzling.
<b>Soil :</b>	Different soils: limestone and marl in the Cotes de Nuits, Cotes de Beaune and Cote Chalonnaise and granite in Southern Burgundy.
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 Colour :	Light yellow with bright reflections.
 Nose :	The nose is fresh and lemony composed of floral aromas which are released subtly.
 Palate :	The mouth is in fresh, delicate, tight and precise with fine bubbles that stimulate the palate nicely.
<b>Recommendations :</b>	Ideal as an aperitif, and can also be perfect the meal poultry or highlight the aromas of fruit desserts (sorbetes).
<b>Serving condition in C° :</b>	6-8°C
<b>Alcohol content :</b>	12
<b>Cellar potential :</b>	Drink within 2 years.
<b>Acidity G/L :</b>	0



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