

CHÂTEAU DE PRAVINS 2013

CRÉMANT DE BOURGOGNE AOP



CHÂTEAU de PRAVINS

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TERROIR

The soil is loamy, silty and sandy on a marly-calcareous bedrock. Because of the systematic tillage practice, the roots can reach deep into the soil, capturing the full benefit from Pravins'terroir.

VINTAGE

Harvested in full ripeness, the Chardonnay of Château de Pravins has a lovely aromatic expression and offers freshness which is expected from a Crémant de Bourgogne.

GRAPE VARIETY

Our Crémant de Bourgogne is made solely from Chardonnay grape variety. This vine has a southeast exposure.

VINIFICATION

The grapes are hand picked and immediately pressed. At the end of the first alcoholic fermentation, occurred at the beginning of September 2013, the wine is bottled. Then, another fermentation starts, the wine ages for 12 months until December 2014 according to the so-called « méthode champenoise ». Our Crémant is « brut ».

WINE TASTING

Vibrant yellow colour, with shades of pale gold and silver reflexions.

The nose : the first aromas are fresh, lemony and evolving with hazelnut, toasted almond notes.

On the palate, bubbles are fine and even.

The first sensation is roundness, evolving with tangy freshness. A perfectly balanced and lingering wine with invigorating flavours mixed with the sweetness of almond.

WINE AND FOOD PAIRING

This Crémant is ideal for celebrations. It also works well as accompagnement to meals, from the aperitif through to desserts (chocolate lemon cake and almond pastry with pear...).

STORAGE AND SERVICE

Enjoy right now.

But this wine will keep two years. Store away from light in a calm and fresh place at a constant temperature.

Serve it chilled, at 7°C (44°F).



Papier recyclé