

Louis Vallon

CRÉMANT DE BORDEAUX BRUT



Appellation

Crémants de Bordeaux are sparkling wines produced according to the same process as that used in Champagne (méthode champenoise).

Winemaking :

The first step is the press; soft and pneumatic presses are used.

The juice from the press, 100 liters for 150 kg maximum, are separated into Goutte and Rebêche wines. Only Goutte wine is concerned for Crémant.

September

The second step is settling, vatting refrigerated for decanting for 48 hours minimum. The clear juice is kept for Crémant.

October

November

The third step: the clear juice is fermented in regulated stainless steel vats. Fermentation takes place for a good aroma retention around 16 °.

As soon as the fermentation is completed, the wines are racked and filtered. The wine is called Vin de Base.

Fermentation

According to the Champagne method launched by Dom Perignon several centuries ago, the idea is to provoke a second fermentation in the bottle in order to obtain prestigious bubbles .

Each bottle are filled with the Vin de Base, sugar and live yeast .

These bottles are stored on their side horizontally, waiting for the next stage.

Maturing

During 9 months minimum, the second fermentation produces the necessary pressure (bubble formation). During these nine months, the second fermentation produces a deposit which is fixed to the horizontal bottom of the lying bottle.

Ageing

Once the 2nd fermentation is done, the bottles are kept for an other 9 month, before being disgorged and labelled

Tasting notes

Light yellow/green color. The bubbles are very fine and elegant. Delightful aromas with notes of peach and a fresh citrusy notes The attack is refreshing, with a well balance mousse. Flavors carry forward from the bouquet, with persistente citrusy notes and hint of vanilla on the finish. Extremely elegant and complex.

Blend

Semillon – Cabernet Franc