



Crémant de Bourgogne Brut P100 Blanc de Noir Simonnet Febvre NV

White | France | Burgundy | 12% | Dry sparkling | Mushroom Cork
100% Pinot Noir



In a nutshell:

The fruit: Pinot Noir; the soil: Kimmeridgian chalk; the climate: cool continental. Simonnet Febvre's Crémant has all the right ingredients and whilst it doesn't carry the price tag of Champagne, it has all the style.

Viticulture:

The selection comes from vines that have an average of 20 years. The soils are a mixture of clay and limestone and are farmed using sustainable practices. The vineyards are currently undergoing organic conversion.

Classification: Conventional

Harvesting Method: Manual

Vinification:

First fermentation occurs in stainless steel, followed by second fermentation in bottle where it is kept on the lees for approximately 24 months.

PH 3 | TA 4.3 | RS 5.5

Price:

75cl Bottle £23.70 Case (12 bottles) £284.36

CR140NV3

Tasting Notes:

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