



Céline and Frédéric Gueguen, of Domaine Céline et Frédéric Gueguen. COURTESY E&S | PHOTO: SEBASTIEN BOULARD

# DOMAINE CÉLINE ET FRÉDÉRIC GUEGUEN

## Crémant de Bourgogne Brut, Blanc de Noirs



### VINES

#### TERROIR

Portlandian, Clay and Limestone soils.

An elegant Crémant de Bourgogne, made 100% from Pinot Noir which brings the whole complexity and finesse of this wine. Hand-harvested in the village of Saint-Bris, heart of Burgundy.

#### SITUATION

Exposed South.

### SERVING & TASTING

A bright and limpid yellow color with gold reflections. Beautiful shine with fine bubbles.

A fine and fresh, fruity first nose, marked by notes of pear, reinette apple, and almonds. A few floral and spicy notes provide additional complexity.

Very frank attack on the palate. A balanced wine, fairly round and fleshy on the attack with aromas of ripe fruit -queen-claude and nectarine-. The finish is long.

A perfect Crémant for the aperitif, which can also be used as a starter with light and fine dishes such as oysters, scallops à la plancha or as a main course on a sole meunière.

It can also accompany local cheeses with short maturing, such as a very creamy Chaource or Langres.

**Ageing potential** : 2 to 3 years - **Serving** : Serving at 4- 5°C.