



CARTRON BLANC DE NOIRS CRÉMANT DE BOURGOGNE

£21.60

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Cartron has been a family business since 1882, with strong roots in the town of Nuits-Saint-Georges at the heart of Burgundy's cru vineyards. The soil of this region has been producing high quality fruit for centuries, which for have been used in the production of Burgundy wines, or fruits to produce juices, liqueurs and fruit brandies.

Since 1975, the use of the word 'Crémant' has been regulated and is used only for sparkling wines produced according to the traditional Champagne method. Joseph Cartron's Crémant de Bourgogne Blanc de Noirs A.O.C. undergoes a very demanding process. It is produced in Burgundy from the Pinot Noir grape variety and a small proportion of Gamay: the first brings vigour and structure to the wine whilst the second develops all the grapes' fruity notes. Drunk on its own, it reveals its very aromatic and well-balanced personality.

Grape Varieties: 90% Pinot Noir & 10% Gamay.

Tasting Note: A classic French sparkling wine. Fresh on the nose with aromas of white flowers, green apple and vanilla. A well balanced Crémant, with a full texture on the mouth.

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