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DRINKS TO THE WORLD



DOMAINE DES AS CRÉMANT DE BOURGOGNE BRUT

£28.40

Buy 6 for £22.25 each and save 7%

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SKU: SPDDACDB

Categories: Chardonnay, Burgundy, Sparkling, France, Dry, £20 - £49.99 Wines, Crémant

These are organically made white Burgundies at great prices from a small family-owned winery in the lesser-known village of Peronne, in the region of Macon. The young Maxime Grenot has recently assumed control of winemaking and the estate has been under organic conversion since 2021. Maxime works with unusually old vines and is making clean, characterful well-balanced wines for consumption now and over the next 3-4 years. These are some of the best value white Burgundies we've tried
Their Cremant de Bourgogne is 50% Pinot Noir and 50% from old vines, minimum 40 years of age, panted on clay-limestone soils. Hand-harvested grapes, made using the traditional method with a secondary fermentation in bottle, followed by 18 months ageing on lees before disgorgement with just 4 grammes a litre dosage

A mouthwateringly elegant sparkler with crisp, white peach, mirabelle and pastry notes on the nose, finely-textured persistent bubbles and a vibrant, fresh finish that draws you back for more.

