



CLOS CACHET
the finest French wines

DOMAINE DE BEL-AIR

Crémant de Bourgogne

NV

01

Provenance:
Burgundy

02

Grape Variety:
100% Chardonnay

03

Pairing:
Aperitifs, alone or with a crème
de cassis, chocolate cake

04

Serving:
Temperature: 9-10°C



Vineyard Cultivation:

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. The Chardonnay vines for this cuvee sit with a south-east exposure and are on average 30 years old.



Vinification:

On arrival at the cellar, the grapes are carefully sorted to keep only healthy grapes and an optimum maturity. The vinification is done by pressing pneumatic method traditional champagne, with temperature control. Vatting is done for 15 days at low temperatures. With ageing done on slats for 18 months.



Tasting Notes:

This Crémant has a floral, fine and elegant nose, with a delicate and fresh attack on the palate. Can age for 3 to 6 year sbut good to drink now.



Soil Type:

Silico-clay and clay-limestone soils



Method:

High Environmental Value, Organic

Clos Cachet

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Trade Portal

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