

AP WINE IMPORTS

DOMAINE GRACIEUX CHEVALIER

Crémant de Bourgogne NV

The Estate: Domaine Gracieux Chevalier is managed using sustainable agriculture. Specific cultivation techniques reduces the use of chemical treatments by optimizing their position and efficiency. Concern for the environment is at the core of the company's ethos, from the vineyards right up to the vinification process.

Location: Gracieux Chevalier is located in the southern half of the Chablis region and covers 56 hectares of vineyards, 45 of which are adjoining. Planted with low-trained vines in Kimmeridgian and Pordandian soils, the Crémant de Bourgogne is produced on the ancient Perignon farm in Cravant.

Grape Varietals: Pinot Nair (39ha), Chardonnay (12ha), Aligoté (5ha)

Vinification: Blended with 20-25% reserve wines. The wine is aged on racks for 20-35 months in order to impart aromatic intensity.

Tasting Notes: Golden color with vivacious bubbles. Warm notes of freshly-baked pastries and fleshy fruits such as apricot, peach, cherry, and blackberry. The Chardonnay grapes bring the minerality and notes of white flowers that characterize a high quality Crémant de Bourgogne; a complex yet surprising blend.

Food Pairings: Delicious when paired with smoked charcuterie as an aperitif, or as a complement to rare roast beef.

Cellaring Potential: To be consumed young or within 3 years of bottling

Serving Temperature: 7-8°C

