

\$23.99

Retail

\$25.99

Savings

8%

NV Terres Secrète Crémant product-timed-pdf - Crémant de Bourgogne - Delicious Sparkling Burgundy!

Why We're Drinking It

The term “Cremant” basically just means sparkling wine from somewhere in France other than Champagne. The “de Bourgogne” phrase tells you that this sparkling wine comes from Burgundy. You might also find bottles that say Cremant de Loire, Cremant de Alsace, etc. This sparkler is hand harvested on limestone soils in the Macon region of Southern Burgundy. The wine goes through secondary fermentation (makin’ bubbles) and is aged for 2 years on the lees, which is much longer than the 9 months required by the AOC.

Tasting Notes

It's hard to believe the price of this bottle, given the quality, complexity and the creamy texture, bright acid and baked apple, pear and Meyer lemon flavors.

VARIETAL

Brut

ALCOHOL

12.50

SIZE

750ml

BLEND

Brut

The Story to Know

Who doesn't want Champagne quality for decidedly un-Champagne prices? Our special selections from Terres Secrètes in the Mâconnais are tremendous values and dead-ringers in terms of quality to many fine Pinot Noir-based Champagnes.

Crémant de Bourgogne is a particular treat and a smart buy, considering that it is made with the exact same grapes as is fine Champagne, but grown instead on Burgundy's limestone terroirs (and legendary terroir at that).

What's particularly evocative is the sparklers' red-wine signature—with each sip you notice classic Pinot aromas of red berries and a light spice, a weighty richness on the tongue combined with a classically dry, lively Champagne personality. Extended aging in bottle too produces a more vinous wine, with a silky, weightier texture and finer bubbles.
