

FREE, PROUD AND DEFIANT

# SAINCHARGNY

*Crémant de Bourgogne*



## ÉMÉRITE

BRUT - VINTAGE 2014 - ÉMINENT

Each of our vintages transcribes the unique expression of a great year. Intended to be a collection, our range of vintages embodies the expression of a climate, a terroir and the year of an excellent quality harvest. As each interpretation of our Cellar Master demands skill and know-how, we wanted to confer upon each of them the title of vintage "Emeritus".

## CHARACTERISTIC - VINIFICATION

Méthode traditionnelle  
80% Chardonnay - 20% Pinot Noir  
100% cuvée  
Hand harvested  
Malolactique fermentation  
Dosage: 10 g/l  
5 to 10% of the Chardonnay base wine is vinified in oak barrels  
Shallow soil made of limestone with South-South East facing slopes  
Average vine age: 30 / 35 years

## TASTING NOTES

With its bright, golden hue, Emérite transports us to a complex world of aromas, a fusion of fruit and white flowers with notes of toast and hazelnuts. This wine is big, powerful and vinous on the palate. The finely-oaked finish will delight all lovers of fine Crémants de Bourgogne.

## SERVING SUGGESTIONS

Plain pan-fried sea scallops  
Roast squab  
Monkfish with saffron  
Mature Parmesan  
Mirabelle soufflé

## DOSAGE AVAILABLE AND BOTTLE

Brut - bottle (75 cl) - magnum (150 cl)