

LIBRE, FIER ET INSOUMIS

SAINCHARGNY

Crémant de Bourgogne



ORÉE

BRUT - BIOLOGIQUE

Orée symbolises Sainchargny's commitment to a more sustainable viticulture. This organically certified cuvee is a blend of Chardonnay, Pinot Noir and Gamay grapes. ORÉE is well balanced on the palate with freshness and a lovely note of minerality.

CHARACTERISTIC - VINIFICATION

Méthode traditionnelle
88% Chardonnay
10% Pinot noir
2% Gamay
Hand harvested
Malolactique fermentation
Ageing 12 months on lees before disgorgement
Dosage: less than 10 g/l
Shallow soil made of limestone with South-South East facing slopes.
Average vine age: 30/35 years

TASTING NOTES

Orée has a clear, brilliant pale yellow colour with fine, lively bubbles. The nose delivers delicious aromas of fresh pears and white flowers. The palate is both fresh and generous. Each sip reveals a unique harmony, while the taut, mineral finish leaves a delicate and refreshing impression.

SERVING SUGGESTIONS

Scallops snacked with chorizo
Oyster mushroom risotto with Espelette pepper
Verrines of salmon and fresh goat's cheese
Pear and gingerbread millefeuilles

DOSAGE AVAILABLE AND BOTTLE

Brut - bottle (75 cl)

