

FREE, PROUD AND DEFIANT

# SAINCHARGNY

*Crémant de Bourgogne*



## N° CINQUANTE-SIX

BRUT - BLANC DE BLANCS

Inspired by the road of the same name that connects the villages of Lugny and Chardonnay, "N° Cinquante-six" is an invitation to explore an iconic grape variety. Made exclusively from the Chardonnay, this extremely pure wine releases exotic and floral notes. Distinctive for its pronounced minerality, "N° Cinquante-six" bears the hallmark of a great Blanc de Blancs.

### CHARACTERISTIC - VINIFICATION

Méthode traditionnelle  
100% Chardonnay  
Hand harvested  
Malolactique fermentation  
Dosage: 10 g/l  
Shallow soil made of limestone with South-South East facing slopes.  
Average vine age: 30 / 35 years.

### TASTING NOTES

N° Cinquante-six presents a pale-yellow hue flecked with gold. Delicious fragrances of hazelnut, fresh butter and almonds mingle with the wine's lovely floral aromas. The palate, dominated by the Chardonnay, is fresh and airy, delicate and subtle. The lovely tart finish shows a touch of citrus and is the hallmark of a pure wine, worthy of the finest Blanc de Blancs.

### SERVING SUGGESTIONS

Foie gras with fig chutney  
Oysters  
Porcini mushroom pie  
Suprême of Bresse poultry  
Lamb casserole  
Hard cheeses such as Beaufort or Comté  
Chestnut crumble

### DOSAGE AVAILABLE AND BOTTLE

Brut - bottle (75 cl)