

FREE, PROUD AND DEFIANT

SAINCHARGNY

Crémant de Bourgogne



N° QUATRE-VINGT-DEUX

BRUT - BLANC DE NOIRS

Inspired by the road of the same name connecting the villages of Lugny and Saint-Gengoux-de-Scissé, "N° Quatre-vingt-deux" is an invitation to explore the emblematic land of our red grape varieties. Created from subtle blend of Pinot Noir and Gamay, our Blanc de Noirs is a balance of power and finesse, elegantly illustrating a modern and expressive duo.

CHARACTERISTIC - VINIFICATION

Méthode traditionnelle
80% Pinot Noir - 20% Gamay
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° Quatre-vingt-deux displays a harmonious pale-pink hue with a lovely pearly sheen and a steady stream of fine bubbles. The nose, dominated by intense notes of red fruit (strawberries and raspberries), points to a hospitable and precise wine which, on entry to the palate, shows itself to be well-honed and crisp. The Pinot Noir, a grape that provides vinosity and tension, has produced a gastronomic Crémant de Bourgogne, perfect for wine connoisseurs.

SERVING SUGGESTIONS

Pan-fried foie gras
John Dory roasted with hazelnuts and chanterelles
Brillat-Savarin
Lychee soup

DOSAGE AVAILABLE AND BOTTLE

Brut - bottle (75 cl)