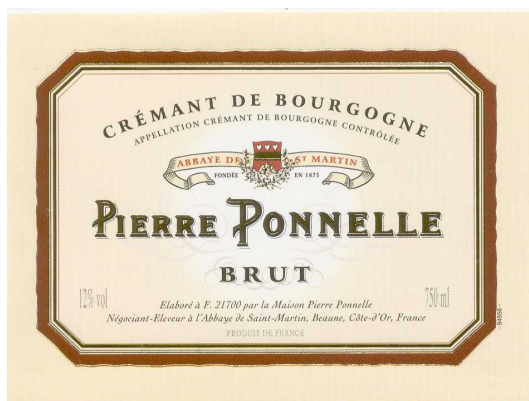




PIERRE PONNELLE

CRÉMANT DE BOURGOGNE BRUT



TERROIR

Made in the traditional way, the second fermentation takes place in the bottle to obtain more delicate and fine bubbles. Aged for a minimum of 12 months on slats.

TASTING

Pale and brilliant yellow colour.

A fresh and fruity nose, with notes of almond and white flowers.

Nice and lively attack. The palate is well-balanced between fruit and freshness.

FOOD MATCHING

Aperitif and desserts or also great with blackcurrant cream from Dijon.

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|---------------------|------------------------|
| REGION | Bourgogne |
| TYPE | AOC |
| LEVEL | Crémant de Bourgogne |
| GRAPES | Chardonnay, Pinot Noir |
| SERVICE TEMPERATURE | 8°C |
| AGING POTENTIAL | 1 year |
| COLOR | White |

Find this wine on our website

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> page <https://www.pierre-ponnelle.com/b/aN>

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