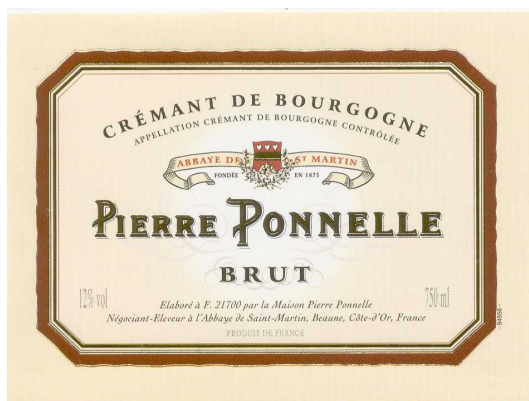




PIERRE PONNELLE

## 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.

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

[WWW.CVA-BEAUNE.COM](http://WWW.CVA-BEAUNE.COM)

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

> or flash this QR Code



---

PIERRE PONELLE, PLACE NOTRE DAME BP 172 21205 BEAUNE CEDEX

TEL : 03 80 26 33 00 - FAX : 03 80 24 14 84

[WWW.PIERRE-PONNELLE.COM](http://WWW.PIERRE-PONNELLE.COM)