

Crémants de Bourgogne

Bailly Lapierre



AOC CRÉMANT DE BOURGOGNE

VIVE-LA-JOIE

BLANC BRUT 2010

Description

- To the eye: very bright, a pale golden colour.
- On the nose: complex, with aromas of biscuit, ripe stone fruit, scents of delicate blossom and sweet almonds.
- In the mouth: great purity and depth, with a subtle mineral touch and remarkable length. Well-balanced and substantial.

Origin

- Grape varieties: Pinot Noir and Chardonnay*.
- Origin: this *cuvée* is based on Bailly Lapierre's finest wines, themselves obtained from superlative grapes harvested exclusively from the foremost terroirs of the Auxerrois vineyards.
- Vinification and ageing: only the very best juice is retained from the different pressings and these selections are vinified separately. The blend is matured in stainless steel vats for around 10 months then laid down for a further 3 years ageing on bottle racks before *dégorgement* (final sediment expelled).

Tasting

- Serving temperature between 10°C - 12°C.
- A wine for a good time, it also makes a subtle partner for refined cuisine.

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*Our village is the birthplace of the Crémant de Bourgogne AOC, established in 1975. Our special *cuvée* christened "Vive-la-Joie" is a blend of Burgundy's two emblematic grape varieties, Pinot Noir and Chardonnay*. Perfected with long and painstaking care, aged for more than three years in our cellars, this wine's hallmark is its great elegance and finesse. A joyful expression of our skills, its lengthy maturing fully rewarded, this Crémant is our proudest achievement.*



* The composition of the assemblage is given for information purposes only and can vary according to the vintage.



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