Cremant de Bourgogne Extra Brut, Dominique Gruhier

Burgundy, France

Product code	DY1218WC
Grapes	Pinot Noir, Chardonnay
Country	FRANCE
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Domaine Dominique Gruhier
Vintage	2022

Vegan Vegetarian

Producer

Hailing from the village of Epineuil just ten minutes northeast of Chablis, this is a domaine for which global warming has given opportunity. A 25ha domaine certified organic, we were delighted to find expressive, good value wines and cremants produced by the increasingly respected Dominique Gruhier. Working with very low levels of sulphur, the wines have a purity lifted by the chalky kimmeridgean minerality. For the cremants, the approach is to pick later and use minimal sugar in the dosage. The vibrancy of these sparkling wines shows their success here. Dominique's aim has always been the expression of site. After 10 years of working organically he feels that this site signature has been achieved.

Tasting Notes

Beautiful gold color. Brilliant, bright. Very fine and light bubbles. Very nice fine and subtle nose of fleshy fruits white, pastry cream, floral and a note of citron. Mouth salivating, fresh and greedy.

Viticulture

Organic (certified, 2015). 9,500 vines per hectare, tilled 3-4 times per year, herbal tea and manure treatments.

Winemaking

"No sorting because the grapes were perfect. Gentle and long pressing. juice splitting. Fermentation natural in thermoregulated stainless steel tanks and in 400 and 600 liter half barrels. BREEDING : Aging on fine lees for 8 months, assembly, cold treatment, drawing, foaming and disgorging in our cellars."