TINDAL
WINE MERCHANTS

Crémant de Bourgogne Blanc Brut, Louis Picamelot

Burgundy, France



Product code	LPo6NVSC
Grapes	Pinot Noir, Chardonnay, Aligote
Country	France
ABV%	12.5%
Case Size	6
Closure Style	Cork
Producer	
Vintage	NV

Vegan Vegetarian

LOUIS PICAMELOT

Producer

Based in the village of Rully, this first class 'mousseux' producer was founded in 1926 by Louis Picamelot, son of a barrel maker and vineyard owner. The family have since judiciously expanded their vineyard purchases to 11 ha with enviable acquisitions in Rully 1er Cru and St. Aubin, not to produce still wines but to enhance the quality of their sparkling ones. In addition, they work closely with contracted partners, supervising both the growing and harvest of the grapes. Once harvested, the wines are then fermented and aged, for a minimum of twelve months, in their spectacular underground winery and cellars, carved out of a disused quarry.

Tasting Notes

A lemon gold colour, with a rich but discreet foam. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle; a lovely alliance between vinosity and crispiness.

Viticulture

The estate owns 11 hectares of its own vineyards with prestige parcels in Rully 1er Cru and St.Aubin. Grapes are also sourced from contracted growers. The Cremant de Bourgogne is made with Chardonnay and Aligoté grapes from the Côte Chalonnaise, Côte de Beaune and Côte de Nuits where the soils are essentially limestone/clay with east/south east orientation. The climate is continental with cold winters and dry, warm summers.

Winemaking

60% Pinot Noir, 25% Chardonnay, 15% Aligote

Ratings

DWWA 2022

Silver medal with 90 points

Hachette Guide 2023

1 Star

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