

Crémant Paul Chollet

CRÉMANT DEMI-SEC

Bulles - Crémant de Bourgogne



CRÉMANT PAUL CHOLLET

History

Since 1955, the Paul Chollet estate develops sparkling wines. Since 2002, with the Gilles REMY arrival, equipments were modernized, for a better quality and a bigger diversity

Vines & Wines

Vineyards size

150 000 bottles/year

Farming

Grapes come from vines situated at the heart of the Burgondian vineyard in Côte de Beaune, Côte de Nuits and Hautes-Côtes. This diversity of supply is essential to obtain a followed quality.

The top value of the domaine

In stainless steel tanks. Then blending, cooling down and filtration. Addition of the home-made liqueur de tirage to complete the fermentation in a cool cellar, ensuring a fine sparkle. Maturing on laths over about 16 months, period during which the wine develops its aromas and obtain its fineness. The cap is removed and the pressure force the plug out (disgorging). Then, prior to the commercialisation, we add a home made dosage produced from selected wines. The light dosage (total amount of sugar is around 5g/l) emphasises the aromas and bouquet

The wines

THE Crémant de Bourgogne specialist! Wines are pressed a straight forward; this is due to a light dosage to keep the aromas of the wine (from 5 to 7 g/L depending on the Cuvée and vintage)

Crémant Brut : from the 3 main grapes of Bourgogne, with Pinot Noir dominating

Crémant Blanc de Blanc : 100% Chardonnay

Crémant Blanc de Noirs : 100% pinot Noir



Crémant Oeil de Perdrix : Exclusive from Paul Chollet!

Crémant Brut Rosé : 100% Pinot Noir

Crémant Brut Zéro : No dosage; from Chardonnay and mainly Pinot Noir.

A fresh and bright Crémant !

Crémant Demi Sec : About 70% Pinot Noir, the rest is Chardonnay. A round wine with a very good length.

Crémant Cuvée Concerto : 100% Chardonnay, a vintage cuvée : riche, powerful and tasty that will follow you from the beginning to the end of your meal !