

CONFRÉRIE  
DES DOMAINES

*At the young heart  
of Burgundy*

## CREMANT DE BOURGOGNE

### PINOT NOIR



BENJAMIN BORGNAT

#### WINE IDENTIFICATION

**Wine Name:** Crémant de Bourgogne  
**Range:** Tradition  
**Wine Appellation:** Crémant de Bourgogne  
**Production Area:** Burgundy, France  
**Wine Color:** White  
**Type of Grapes:** 100% Pinot Noir  
**Winemaker's Name:** Benjamin Borgnat

#### VINEYARD

**Surface:** 12 acres ; 4.85 Ha  
**Plantation:** 3,000 vines/acre  
7,400 vines/Ha  
**Yield:** 20 Hl/acre  
50 Hl/Ha  
3 glasses<sup>1</sup> / vine

**Soil:** Chalky clay soil  
**Climate:** A return to normal after the excessive heat of 2003. After a warm spring, the cold snap in June delayed the ripening that had started so well. A cold July and August followed causing some problems but with good canopy. The dry weather in September allow to obtain a very good ripening.

**Harvest date :** October 10<sup>th</sup>, 2004  
**Type of Harvest :** Hand Harvested  
**Quality of the Vintage:** \*\*\*\*\*

#### PRESSING

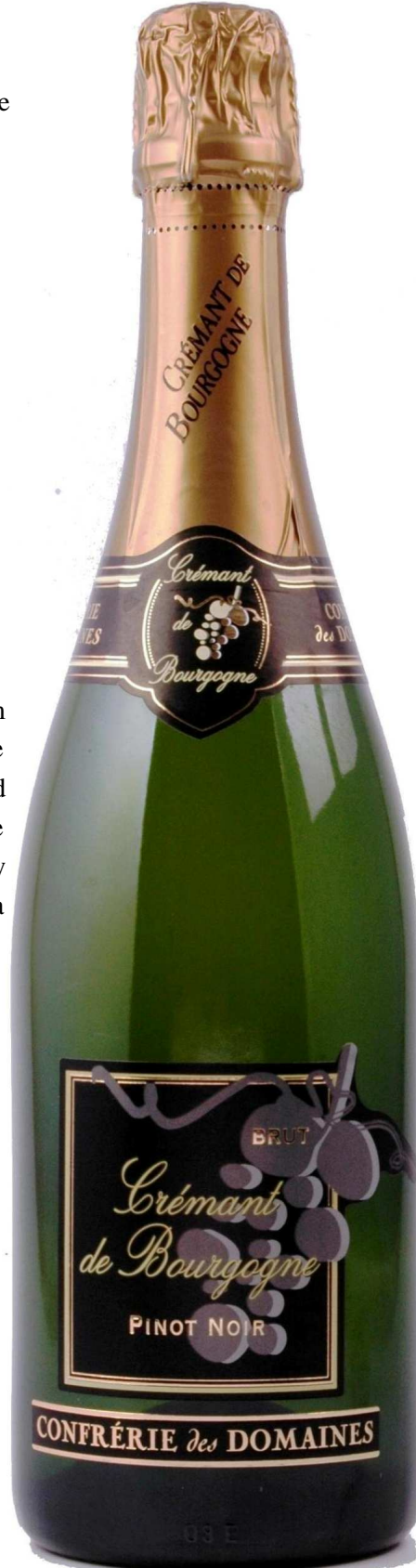
**Press Type :** Pneumatic Press  
**Free run yield :**  
100L of wine for 150 Kg of grapes

#### ALCOHOLIC FERMENTATION

**Temperature Control:** 64°F ; 18°C  
**Fermentation Period:** 7 days

#### MALOLACTIC FERMENTATION

**Malolactic Fermentation:** 100%  
**Bacteria:** Natural



#### FINNING / FILTRATION

**Finning :** Fishglue  
**Filtration :** Kieselgur  
**Cold Stabilisation :** 21°F ; -6°C

#### 2<sup>nd</sup> ALCOHOLIC FERMENTATION

**Volume :** Bottle  
**Temperature Control :** 54°F ; 12°C  
**Fermentation Period :** Very Slow  
**Yeast :** Selection

#### MATURING

**Volume :** Bottle 75 Cl  
**Maturing on the Lees :** Yes  
**Maturing Period :** 24 Months on laths

#### TASTING

**Service Temperature:** 46°F ; 8°C  
**Food Pairing Suggestion:** Perfect as an aperitif, but also with all fish and poultry.  
**Characteristics:** It is a beautifully clear pale yellow, and is dry, soft and supple with good body.  
**Aging Potential :** 5 years old  
**Winemaker's Mark :** 89

#### TECHNICAL DATA

**Sugar level at harvest:** 194 g/l  
**Alcohol level:** 11.75%  
**Acid Level:** - g/l AT  
**Reducing Sugar:** 11.90 g/l  
**PH Level:** 3.01  
**Calories per glass<sup>1</sup>:** 152 Kcal  
**Total Production:** 1,800 Cases

#### LEGEND

<sup>1</sup> Wine Quantity per Glass: 20 Cl