

CAVE DE BISSEY

CRÉMANT DE BOURGOGNE – BRUT ROSE

Story

Cave de Bissey is a group of growers established since 1928 in Bissey sous Cruchaud. In the heart of the Côte Chalonnaise between the Côte de Beaune and the Mâconnais, the vineyard operated by the Cave de Bissey covers 92 ha. It is one of the oldest cooperatives in Southern Burgundy and is very well known locally for the quality of the wines. Today, it offers 25 different wines while respecting the terroirs and traditional vinification methods. It remains a small-scale operation with just 35 growers and 7 employees. They are the only growers in the area to control the whole vinification process of their Crémant, from harvesting to bottling, which ensures excellent quality.

Farming philosophy : Sustainable

Vineyard Information

Grape varieties : 60% Aligote, 30% Pinot Noir, 10% Gamay

Plot size : 2,5 ha (6 Acres)

Average age of the vines : 25-30 years

South East facing

Elevation : 250-320 m (820-1050 ft)

Soils : clay, limestone but also sand and granite

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Regular work the soils

Winemaking

- Hand picked grapes / Whole bunches
- Pneumatic press
- 1st Fermentation : Temperature-controlled concrete and stainless steel tank / 10 days at 77°F – Malolactic fermentation in concrete tanks / 7 months
- Blend of the base wine (Chardonnay, Pinot Noir and Gamay) and a still red wine (Pinot Noir and Gamay)
- 2nd Fermentation in bottle
- Aging : 15 months minimum on slats
- Fined : yes
- Filtration : yes
- Disgorgement : Yes
- Dosage : 8 g/l
- SO2 Total : <50ppm Vegan : Yes

Tasting notes

Fresh and generous notes with a dominant of fresh red fruits like raspberry and rose. Fresh, lively and acidulous mouth (English candy) with aromas of guava and red fruits.



Press rating :

89 pts Burghound

89 pts Wine Enthusiast