

# CAVE DE BISSEY

## CRÉMANT DE BOURGOGNE – BRUT

### 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 : 7,10 ha (17 Acres)

Average age of the vines : 25-30 years

South East facing

Elevation : 250-320m

Soils : clay, limestone but also sand and granit

#### FARMING PRACTICES

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

### Winemaking

- Hand picked grapes / Whole bunches
- Pneumatic press
- 1<sup>st</sup> Fermentation : Temperature-controlled concrete and stainless steel tank / 10 days at 77°F – Malolactic fermentation in concrete tanks / 7 months
- 2<sup>nd</sup> Fermentation in bottle
- Aging : 18 months minimum on slats
- Fined : yes
- Filtration : yes
- Disgorgement : Yes
- Dosage : 8 g/l
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

Notes of pear, white peach and subtle aromas of white flowers and honey. Fresh and harmonious mouth with brioche, butter and cooked pear aromas.

