

GUY CHAUMONT

CREMANT de BOURGOGNE

An excellent sparkling wine that rivals the finest Champagne! Guy Chaumont produces white and rosé sparkling wines from vineyards on the Cote Chalonnaise, a low ridge extending south of Beaune in the center of France's famous Burgundy region. Chardonnay is the grape of white wines and Pinot Noir that of reds in Bourgogne. Both varieties are renowned for smooth, rich flavors and good aging potential. A lighter white table wine is made from Aligoté. Guy's sparkling wine is made from all three, with equal parts Chardonnay and Aligoté, and 10% Pinot Noir for richness and structure.

Bourgogne's cool climate produces grapes of crisp, high acidity; perfect for great sparkling wines. Vineyards used for Crémant are allowed the lowest yield per acre of any sparkling wine appellation. All grapes are picked by hand and quickly transported to the winery for immediate pressing to obtain only the clearest fresh run juice. The wine is made by traditional Champagne methods with a second fermentation in the bottle.

Chaumont's twelve-acre estate is quite small, like many local vineyards. Guy inherited the vineyard twenty years ago from his father, who had converted to organic growing in 1965. The vineyard is certified organic by Nature and Progress, a French organization known for work with organic farmers. Grapes are fertilized and protected from pests naturally, with no synthetic chemicals. The wines are made without additives, unfiltered for maximum flavor and contain only a trace of sulfur. This is a full-bodied sparkling wine from the highest quality grapes. It will do justice to any special occasion and accompany many meals. For a special aperitif, add a few drops of Crème de Cassis and try a Kir Royale!

