

**WINERY**


**와이너리**

In 1957, Pionerring wine growers organize 'La Cave des Hautes-Cotes' the only cooperative winery of the Cote d' Or. They changed their name as 'Nuiton-Beaunoy' and now they brings together 115 associated winegrowers from the Cotes and the Hautes-Cotes, The total vineyard area is some 520 hectares, representing an average production of 25,000 hectolitres of wine per year.

Their wish wish is to patiently create wines that will become ambassadors of our terroirs. This ambition therefore imposes a work attitude focussed on finesse and nuances.

**WINE INFO**

**와인 정보**

 Bourgogne, France  
 프랑스, 부르고뉴



**Alcohol 알코올** 12.5 %

**Contents 용량** 750 ml 

**Variety 포도품종** Sparkling 

**Awards 수상내역** 

Pinot Noir 피노누아 ..... 70%  
 Chardonnay 샤도네이 ..... 30%

**Winemaking 와인메이킹** 

- Vinified with grapes average 40years
- Vintage Cremant de Bourgogne made by 100% grapes from Cote d'Or
- Aged 10 months with less after fermentation in stainless tank



**TASTING NOTE**

**시음 노트**

**Sight 색감**  Dry 1 2 3 4 5 Sweet

Crystal clear purity of colour  Light 1 2 3 4 5 Full

**Nose 향** \_\_\_\_\_

White flowers are mixed in with hints of almonds, spices and pears

**Palate 맛** \_\_\_\_\_

Chisel cut with fine minerality, the taste benefits from a balance and flavour complexity that unequivocally define the vintage. The finish is powerful and uplifting.

**Serving Tip 와인 팁**

Serve at 10 -12 degree

Perfect served as an aperitif, this wine also goes very well with delicate dishes such as seafood, braised fish, oysters or scallops