



MAISON LOUIS PICAMELOT

Crémant de Bourgogne Blanc de Noirs Extra Brut 'En Chazot'

One of the most historic Crémant houses in Burgundy, Maison Louis Picamelot is the single reference in the region for character-driven and complex Crémant de Bourgogne wines. This family-run winery has long focused on wines of terroir, sourcing only the finest grapes, harvested by hand, from top vineyards and focusing on single-vineyard (as well as vintage) bottlings. The winery's cellars in Rully are located nearly 500 feet underground, dug into pure rock and ideal for the slow, gradual aging of their many impressive cuvees.

WINERY: Maison Louis Picamelot

WINEMAKER: Franck Richard

ESTABLISHED: 1926

REGION: FRANCE • Burgundy • Côte Chalonnaise • Rully

APPELLATION: Crémant de Bourgogne AOC

BLEND: 100% Pinot Noir

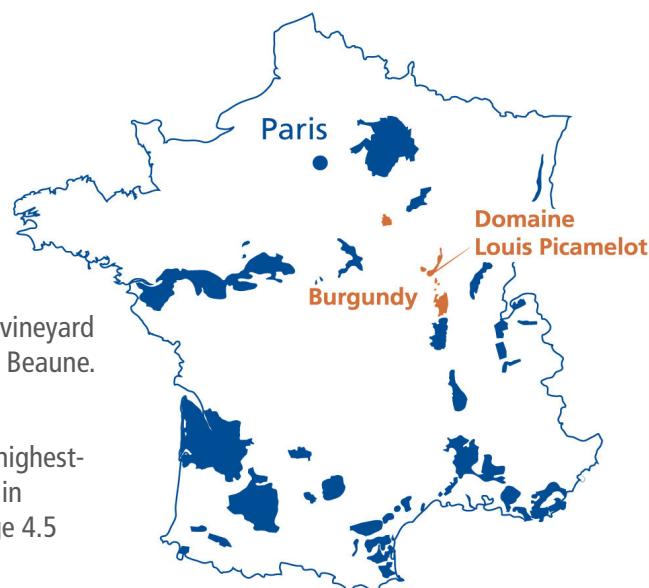
VINEYARDS: A single-vineyard selection from 'En Chazot,' a large vineyard in the hills above the village of Saint-Aubin in the Hautes-Côtes de Beaune.

AGE OF VINES: 20 years, on average

WINEMAKING: Hand-harvested. Pressed; only the first press (the highest-quality juice) is kept. Cold settled; fermented on indigenous yeasts in temperature-controlled tanks. Aged in bottle for three years. Dosage 4.5 grams/L.

TASTING IMPRESSIONS: Aromas of small red berries, crushed stones, light baking spice, toasted brioche. Savory and long, mouth-filling

PAIRING SUGGESTIONS: As an aperitif; creamy seafood or fresh crab; smoked ham quiche



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