



WOLLERSHEIM WINERY™

Winemaker's notes

We take pride in producing all Wollersheim wines at our winery in Prairie du Sac, Wisconsin.

Crémant de Bourgogne

French Family Dry Sparkling Wine

From Philippe's little brother, Jean-Francois Coquard, now with his own company in France and Italy. Made in the traditional method of a secondary fermentation in each bottle. Fresh, clean notes of pear and citrus. Pairs well with celebrations, as an aperitif, or with brunch.

Grape: 100% Chardonnay "Blanc de Blanc"

Vineyards: Located in South Burgundy, France

Average Age of the Vines: 30 years

Soil: Clay and limestone

Harvest Period: First part of September

Vinification: Manual harvest, traditional "pressurage champenois", temperature-controlled fermentation in stainless steel tanks. The wine undergoes a secondary fermentation in the bottle where it remains on the lees for 12 to 15 months. (Traditional Method)

Alcohol: 12%

Color: Pale yellow with green tints, nice perlage.

Aroma: Fresh, clean, notes of pear, white flowers, citrus.

Palate: Crisp and fresh style, delicate texture, nice creaminess, salty finish.

Serve with: Aperitif, oysters, sushi, brunch.

Serving Temperature: Chilled

History: Started importing Crémant de Bourgogne in 2017.



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PRAIRIE DU SAC, WISCONSIN