



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Crémant de Bourgogne, Domaine Roger Luquet

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| Price | £17.99 |
| Code | CREM055 |

A superb Crémant de Bourgogne made from 100% Chardonnay grapes from this renowned producer.

Tasting Notes:

Made using 100% Chardonnay to give finesse and elegance. Dry, but full-bodied, rich, fruity and supple.





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| Specification | |
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| Vinification | The grapes are harvested by hand before being transported to the cellar. The grapes are slowly and carefully pressed (on the basis of 150 kg of harvest for 100 litres of juice) and vinified using the traditional method. |
| ABV | 12% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Burgundy |
| Area | Mâconnais |
| Type | Sparkling Wine |
| Grape Mix | 100% Chardonnay |
| Vintage | NV |
| Style | Brut |
| Body | Refined, elegant and refreshing |
| Producer | Domaine Roger Luquet |
| Producer Overview | Situated in the center of the village of Fuissé in the Saône-et-Loire department (7 kms from Mâcon), Domaine Roger Luquet has been going for five generations. |
| Closure Type | Cork |
| Food Matches | Perfect as an aperitif. Try on its own, or as an accompaniment to a meal. Goes very well with fish and grilled shellfish. Or, have it at the end of the meal as it goes particularly well with fruit-based deserts. One last piece of advice : there is no need to age it. Serve at 8°C. |