HOUSE OF TOWNEND

Crémant de Bourgogne, Domaine Luquet Depuis 1878

Usual Price	£17.99
Discount Price (inc. VAT)	£15.99
Code	CREM055

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



Tasting Notes:

Produced from 100% Chardonnay grapes in the warm Mâconnais region of Burgundy, this Crémant benefits from riper fruit compared to Champagne, resulting in a richer profile. Made using the traditional method and aged on its lees for 10 months, it is a full-bodied, elegant sparkling wine with a harmonious blend of white flowers, citrus, and crisp acidity. The Chardonnay provides finesse, offering a dry yet supple mouthfeel, with a fruity richness that lingers beautifully on the palate. A perfectly crafted Crémant, balancing richness and elegance.

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Specification	
Vinification	The grapes are harvested by hand before being transported to the cellar. Made using the traditional method and aged on its lees for 10 months
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Mâconnais
Type	Sparkling Wine
Grape Mix	100% Chardonnay
Genres	Sparkling
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Domaine Luquet Depuis 1878
Producer Overview	Domaine Luquet Depuis 1878 is run by fifth generation Patrick Luquet. This 26 ha family domaine is very much in the heart of the villageof Fuissé, in the Saône-et-Loire department (7 kms from Mâcon) Indeed the 'Clos du Bourg' is situated in front of the Church in the centreof the village. Patrick uses no oak ageing in the winemaking process whatsoever, producing wines that express both fruit and terroir with no interfering dimensions. As Patrick says "We really appreciate our terroir". Renowned for their purity hiswines are beautiful from an early age.
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.