

vignobles de Bourgogne



**TRENEL**  
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## CRÉMANT DE BOURGOGNE

### Origin

Burgundy, France

### Grape variety

Chardonnay, Pinot Noir, Gamay, Aligoté

### Vine age

Around 25 years

### Soil

Clay-limestone

### Winemaking

Alcoholic and malolactic fermentations are made in steel tanks. The cremant is bottled again for the second fermentation and raised on slats for 12 to 24 months.

### Situation

Created in 1975, the A.O.C Crémant of Burgundy covers all the Burgundian and Beaujolais vineyards, from Chablis to the gates of Lyon. The cremants are produced according to the traditional method: the base wine is re-bottled for a second fermentation.

The Crémant de Bourgogne Trénel comes from the Burgundian Vineyard, from clay-limestone soils, the favorite terroir of chardonnay. It is raised between 12 and 24 months on slats, twice as long as is required for the appellation, which gives it a complexity and a great finesse. The finished wine is zero dosage (no sugar added – brut nature)

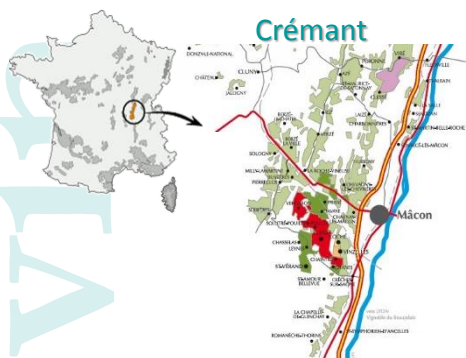
### Tasting

This Crémant has a light color with golden reflections letting fine beads of bubbles escape. Its nose is a blend of fresh aromas of acacia, exotic fruits and citrus. The palate reveals the aroma of white flowers and even nougatine pastry, due to its particularly long lath ageing. It also gives it a great complexity and a beautiful roundness in mouth.

### How to drink and serve

Served from 8° to 10°C, enjoy as an aperitif, but can also accompany you throughout a meal. Try it with white meat or old cheese, like parmesan. It will also perfectly accompany a dessert with hazelnuts and pralin.

To be consumed within two years.



[www.trenel.com](http://www.trenel.com)

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