

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

MARCHAND & BURCH CRÉMANT DE BOURGOGNE NV

Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. Winemaker Pascal Marchand and vigneron Jeff Burch have embarked on a partnership to handcraft Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. This wine is part of the Marchand & Burch French collection

WINE NOTES

The Crémant de Bourgogne is a blend of Chardonnay, Gamay, Pinot Noir and Aligoté. The Gamay in this wine lends it a blushed pink hue in the glass as well as notes of strawberry on the nose. These aromas of red summer berries are accompanied by those of sherbet, apple strudel and waterfall mist.

The bead is fine yet energetic. The first sip reveals a creamy, soft mousse yet the acidity tickles the sides of the tongue ensuring a crisp, dry finish. Flavours of clementine, pink lady, and toffee unfurl across the midpalate leading to candied citrus peel and pink grapefruit sorbet that linger on the back palate.

This bright sparkling wine carries with it plenty of rich flavours that dance across the palate. The combination of these rich and refreshing flavours mean it would pair wonderfully with pan seared lemon garlic scallops and a cauliflower purée.

APPELLATION D'ORIGINE CONTROLÉE

Crémant de Bourgogne

REGION

Burgundy, France

ASSEMBLAGE

Hand-harvested from vineyards within the Burgundy region.

WINEMAKING

A slow pressing is carried out via the pneumatic press; to exert less pressure and therefore producing higher quality results.

We are looking for expressive Crémants de Bourgogne which is why the level of residual sugar in our wine is 10g/L.

The finished wine incorporates 20 to 25% of reserve wines into the blend to give the wine more complex aromas.

