

# NOUVEAU

EXTRA--BRUT

CREMANT DE BOURGOGNE

Les  
Bulles

Par





It's all about very very old vines from Aligoté. They might have been planted in 1936 on the hillsides of Auxey ...

Like any others since 2009, we manage this vineyard in cohesion with a live soil, keeping a natural biodiversity.

In 2014 we decided to create our Crémant de Bourgogne by vinifying those Aligoté grapes together with Pinot Noir & Chardonnay coming from Meursault.



The Story ...

When truly ripe, the grapes are hand harvested by our hardest to please pickers ...

We vinify our « vin de base » in our winery located in Auxey with the same care as for our still wines.

Then we make an harmonious assemblage with 3 grape-varieties. The tasting guided us to 60 % of Aligoté, 25 % of Pinot noir & 15 % of Chardonnay.



The Harvests ...

We choose to make our Crémant following the méthode traditionnelle : A liqueur is added to our wine by the bottling so that a second fermentation can start.

Our wine stays « sur lattes » for a minimum of 12 months.

A final tasting allows us to decide about the dosage: a low sugar level of 2,2 g/L preserves the natural balance of our wine and the typical freshness of Aligoté.

This is how we created an EXTRA-BRUT.



The Method ...



Thirst-quenching, easy to pair with  
crudités, tapas or gougères

*-don't hesitate to ask us for the receipt-*

Les Bulles par  mill BOOST

your APERITIFS with friends ...



Please avoid to  
associate them  
with crème de  
cassis, you may  
lose the  
expression of  
Terroirs and the  
complexity  
brought by our  
old vines ...

Enjoy ...

Their freshness will also gladly  
accompany the **DESSERT** of a  
family meal ... try it with a  
poached white peach or a red  
berries soup : delicious !



For more information about the Estate,  
visit our website :

[www.terresdevelle.fr](http://www.terresdevelle.fr)

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Winery tour & tasting by appointment

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