



WOLLERSHEIM WINERY™

Family-Crafted Wines

Winemaker's notes

We take pride in producing all Wollersheim wines at our winery in Prairie du Sac, Wisconsin.

Crémant de Bourgogne

French Family Dry Sparkling Wine

From Philippe's little brother, Jean-Francois Coquard, now with his own company in France and Italy. Made in the traditional method of a secondary fermentation in each bottle. Fresh, clean notes of pear and citrus. Pairs well with celebrations, as an aperitif, or with brunch.

Grape: 100% Chardonnay "Blanc de Blanc"

Vineyards: Located in South Burgundy, France

Average Age of the Vines: 30 years

Soil: Clay and limestone

Harvest Period: First part of September

Vinification: Manual harvest, traditional "pressurage champenois", temperature-controlled fermentation in stainless steel tanks. The wine undergoes a secondary fermentation in the bottle where it remains on the lees for 12 to 15 months. (Traditional Method)

Alcohol: 12%

Color: Pale yellow with green tints, nice perlage.

Aroma: Fresh, clean, notes of pear, white flowers, citrus.

Palate: Crisp and fresh style, delicate texture, nice creaminess, salty finish.

Serve with: Aperitif, oysters, sushi, brunch.

Serving Temperature: Chilled

History: Started importing Crémant de Bourgogne in 2017.



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PRAIRIE DU SAC, WISCONSIN