



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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