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A beautiful balanced sparkling wine produced in the Méthode Traditionelle

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DOMAINE ROYET — CRÉMANT DE BOURGOGNE BRUT

Jean-Claude and his son Vincent now represent the third and fourth generation of the estate, which was started by Jean-Claude’s grandparents in the 1930’s.

Jean-Claude’s parents took over in 1968, doubling the vineyard size from 4 to 8 hectares. Like their father, they continued to just produced red wines that were sold to neighboring wineries. Jean-Claude joined in 1984 and he was able to convince his parents to add some vineyards for white grapes to produce both still and sparkling wines.

Over the past thirty years, the estate established a very good reputation but are still a true insider’s tip, also owing to the fact that the winery is located in small, lesser known appellation of Côte du Couchois. An impressive 90% of the wines are sold directly at the winery to visiting consumers from all over Europe and also to local restaurants. Only 10% of the wines get exported – to Japan, England, and now to Alberta.



Viticulture

The winery is located in Burgundy, one of the best-known regions for wines worldwide. In 2015 UNSECO designated the vineyards of that region to the world heritage site.

The soils are rich and based on chalk and marl. Due to the erosion other minerals like clay are included as well. The microclimate of the different, little parcels is very different and has a great impact on the grape variety. The Royet family selects their vineyards carefully which enables them to grow sensitive grape varieties like Pinot Noir on high quality standards.

The climate is beneficial for the viticulture as well: A pleasant heat in summer and not too cold temperatures in winter create perfect conditions for the vines to grow.



Jean-Claude Royet, fourth generation of Domaine Royet



1963, Bernard Royet with gold medal and diploma for his “Marc de Bourgogne”

Vinification

The Royet family is very gentle in the process of wine-making. Started by manual harvesting and the cooling of the grapes for a little maceration before reheating to 20°C and pressing. This wine is produced in the Méthode Traditionelle with an extended second fermentation period of 18 months. As a result, the bubbles are elegant with a consistent bead and a creamy texture.



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SKU:	808298
Region:	Bourgogne
Classification:	Crémant de Bourgogne
Vintage:	AOC NV
Grapes:	Chardonnay, Pinot Noir, Alligoté, Gamay
Vineyard:	15 to 20-year-old vines
Soil Composition:	Clayey Soil
Vineyard Training:	Guyot
Density/Yeild:	35 hl/ha
Fermentation & Aging:	Extended second fermentation period of minimum 18 months in the bottle; Méthode Traiditionelle
Alcohol:	12.5%
Residual Sugar:	5.8g/l
PH:	3.4 g/l
TA:	6.5g/l
Free SO2:	35mg/l
Total SO2:	70mg/l

Tasting Note:

The pleasant mix of white flowers and citrus on the palate is complemented by the refreshing long finish and the elegant bubbles their consistent bead and creamy texture.

Pairing suggestion:

This beautiful balanced cuvée is well served as an elegant aperitif. It is also a good choice with fish, seafood dishes, triple cream cheese and strawberries with cream.

Sales Facts:

- Well-crafted blend of Chardonnay, Pinot Noir, Aligoté and Gamay
- Produced in the méthode traditionnelle
- Extended second fermentation period of 18 months