



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 produce red wines that were sold to neighbouring 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. After completing his enological education in Beaune, Vincent ventured out to explore and learn the winemaking techniques in New Zealand. He joined his father in 2020, and applying his newly acquired knowledge and skills, helped in elevating the Royet wines to an even higher level. Over the past forty 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 the small, lesser known appellation of Côtes 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.

VINICULTURE

The vines of Bourgogne Côtes du Couchois are located to the south of the Côte de Beaune and the Hautes Côtes de Beaune, on the left bank of the River Dheune, which separates it from the Côte Chalonnaise to the east. They grow on the best slopes in this rolling landscape, offering some remarkable viewpoints.



VINIFICATION

The Royet family is very gentle in the process of winemaking.

Started by manual harvesting and the cooling of the grapes for a little maceration before reheating to 20C 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.



SKU : 808298

Region	Bourgogne
Classification	Crémant de Bourgogne
Vintage	NV
Grapes	60% Pinot Noir, 30% Chardonnay, 8% Aligoté, 2% Gamay
Soil Composition	Clayey Soil
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Stainless steel

Aging	In Stainless Steel on its fine lees
Alcohol	12.5 %
Residual Sugar	6.8 g/l
PH	3.4 g/l
TA	5.4 g/l
Free SO2	30 mg/l
Total SO2	72 mg/l

TASTING NOTES

This elegant and tasty Crémantis predominantly based on specially selected Chardonnay and Pinot Noir, joined by smaller amounts of Aligoté and Gamay. This wine is produced in the Méthode Traditionnelle with an extended second fermentation period of 18 months. As a result, the bubbles are elegant with a consistent bead and a creamy texture leading into a delightful long finish.

FOODS + MOODS

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.