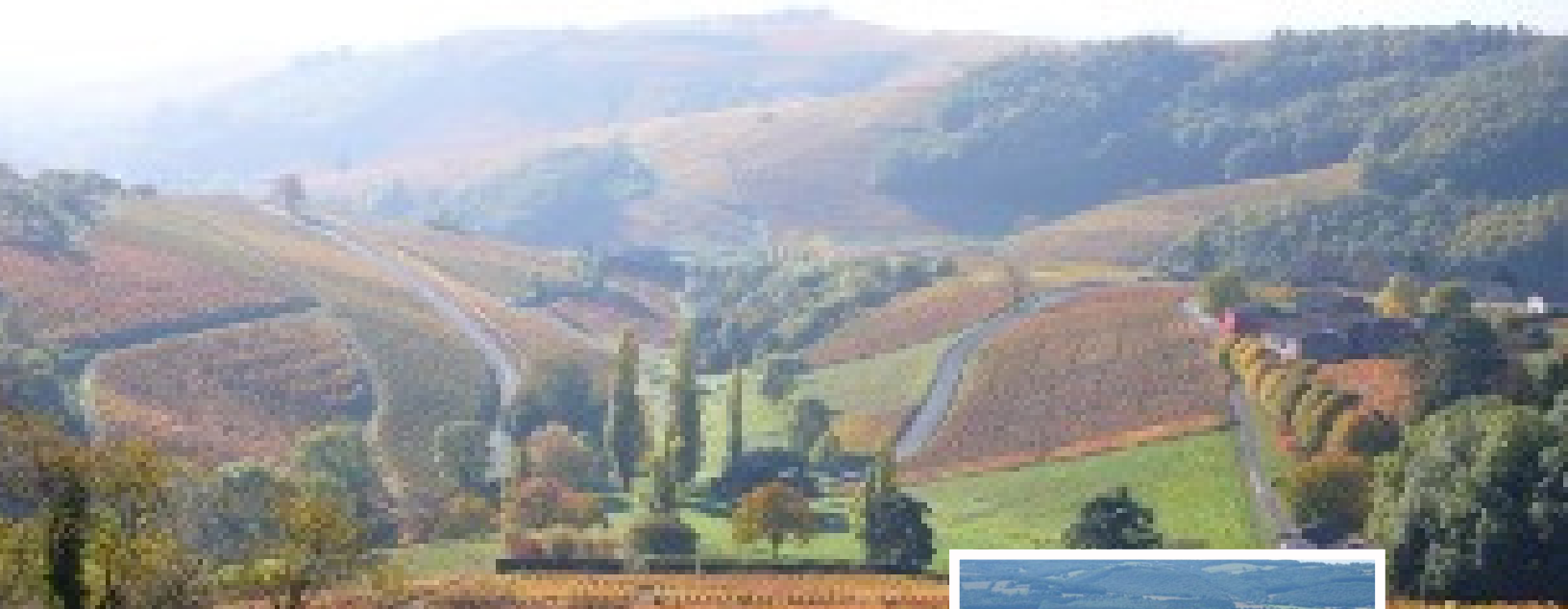


Comments of a Bon Vivant:

Spring vibes, inspirational and energetic. Great as an aperitif and an excellent alternative to more expensive Champagnes. Enjoy with sushi, popcorn and a movie, fresh seafood, and creamy cheeses.

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 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.



*Vibe: Spring
Emotions/Occasions:
Inspiration
Energetic*

Royet Crémant de Bourgogne Brut



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	The initial fermentation takes place in stainless steel. An extended second fermentation of 18 months in the bottle.
Alcohol	12.5%
Residual Sugar	6.8 g/l
PH	3.4 g/l
TA	5.4 g/l
Free SO ²	30 mg/l
Total SO ²	72 mg/l

SALES FACTS:

- A true insider's tip with 90% of the entire production being sold at the winery and to local gastronomy
- Aged for 18 months, which is twice as long as the required minimum for Crémant
- Elegant and consistent perlage, soft with a creamy texture

VITICULTURE

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.