



Henri Champliau

Henri Champliau is a family winery located in Mercurey, region of Burgundy - France. Founded by Alexandre Graffard, grandson of Henri Champliau, we produce AOC Crémant de Bourgogne and a 'Signatures' range to the same high-quality standards of our winery..



CRÉMANT DE BOURGOGNE BRUT AUTHENTIQUE

We called this cuvée '**Authentique**' as we are only using the **noble grapes of Burgundy** to highlight the excellence of our world renowned terroir.

The Pinot Noir grape variety predominates, bringing all its strength elegance and complexity, while the freshness and the precision of Chardonnay perfect the balance of this cuvée.

Production

Our crémants are derived from **plots dedicated** to the production of sparkling wine. The vines are worked specifically to obtain the best possible base wines. We follow the production of 75 acres in total from several vineyards across Burgundy. Harvesting is carried out **only by hand**, yields are limited, pressing is gentle, and the base wines from each vineyards are vinified separately.

Then, the blending comes into play, a subtle exercise that defines the house style of our wines. We make no compromises as all the tanks are tasted blind and we only use 30% of the panel of base wines presented. This is a unique luxury to be able to reject 70% of our sourcing only based on the tasting quality.

The wine is then bottled, **respecting the traditional method** of second fermentation to create the bubbles and is aged for a minimum of 18 months.

Blend & dosage

Pinot Noir 85% et Chardonnay 15%

Brut: 5 to 6 gr/l

Alcohol: 12,5%vol

Tasting notes

Refined and elegant bubbles, delicate notes of red berries on the nose, clear and fruity on the palate, with surprising finesse, length and freshness. This cuvée reveals the exceptional potential of the Burgundy terroir for sparkling wine.

Service

With its elegance and complexity, this cuvée can seduce the most demanding tasters. Perfect for an aperitif, it can also be drunk with food such as fish, seafood and white meats or also with desserts.

The ideal tasting temperature is 7-8°C.