



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..



PETRONE 68, Blanc de Blancs Brut

This cuvée pays homage to Henri CHAMPLIAU's passion for horse racing. As a breeder and owner, he was fortunate enough to experience the thrill of racing at the highest level. Petrone was bred by Henri Champliau and sold to the American actor Eddie CONSTANTINE. It was one of the best horses of its generation in 1968 winning at Paris-Longchamp in France and the USA. This passion, which continues to run through our family, inspired the character and style of this wine.

Production

The method is known as 'Charmat'. We use a horizontal tank, which maximizes the **surface contact between the wine and the lees**. This tank is equipped with a rotating device that gently raises up the lees into the wine to **extract all the aromatic potential**. Thanks to this tool, we avoid the astringency, vegetable taste and 'green' acidity of the majority of sparkling wines. This achieves richer, rounder and fruity aromas.

The other mark of quality is the respect for time! The process for creating the bubbles takes a **minimum of 3 months** for the cuvée to be perfectly balanced with delicate, well-incorporated and even bubbles prior to bottling.

Blend et dosage

Mainly Chardonnay, Colombard,
Ugni Blanc

Brut: 8 gr/l
Alcohol: 11,5%vol

Tasting notes

Copious thin bubbles, pear and apple aromas, soft and generous on the palate finishing with a beautiful freshness with citrus notes.

Service

This wine tastes young, fresh and easy to drink. It can be enjoyed on any occasion, by its own, during aperitif but it can also be used for mixing cocktails.

The ideal tasting temperature is 6°C.