Domaine d\'Edouard

Crémant de Bourgogne Zéro Dosage



ABOUT THE ESTATE

- Located in the northern reaches of Burgundy, not far from Chablis, Côtes d'Auxerre is an ancient wine region that is experiencing a resurgence, not least because of winemakers like Édouard Lepesme.
- This is a region with extraordinary promise that has been propelled even further by the effects of climate change – its location provides a cooler growing season than the Côte d'Or further south.
- Édouard acquired his 13 hectares in 2014 after studying with such local luminaries as Alice and Olivier de Moor.
- Farming is organic and biodynamic, and the approach during vinification is hands-off, with hand harvesting, indigenous yeast fermentation, and low sulfur.
- Édouard is quickly becoming a face of the Côtes d'Auxerre, advocating for its return to the great regions of Burgundy and producing wines that help place it there.

APPELLATION
Bourgogne

SUB-REGION
Côtes d\'Auxerre

GRAPE VARIETY
50% Pinot Noir, 50% Chardonnay

FARMING
Sustainable, Organic (Ecocert), Biodynamic

SOIL
Clay and limestone

VINEYARDS & VITICULTURE
From one hectare of vines in Vaux. Trained single and double Guyot.

HARVEST & VINIFICATION
Hand harvested and made using traditional method. Chardonnay and Pinot Noir fermented separately; 85% in tank and 15% (vin de réserve) in barrique. Aged six months in separate vats then blended. At least 24 months on lees. Zero dosage.

ALCOHOL BY VOLUME
12

PACK SIZE
12x750mL