



Médaille d'Argent
24^{ème} Concours National
des Crémants 2015

BOURDIEU

Crémant de Bordeaux

Grower : Patrick Boudon, Domaine du Bourdieu
Color : White
Appellation: Crémant de Bordeaux AOP
Grape varieties 100 % sémillon
Soils Clay / Limestone

This is a specific plot planted with Semillon because wine from this parcel preserves more freshness in the juice than other parcels on the domaine.

Harvesting / Winemaking

Picked at between 9.5 to 11% each year. Current blend was picked at 10.5% .
Roughly 8 to 8.5 grams per liter final Residual Sugar ; on the low end of Brut. (8-15g is Brut, under 8g is Extra Brut)

Crémant de Bordeaux must be aged on lees for at least 9 months.
Champagne must be on lees for 12 months.
Bourdieu Crémant is aged on lees, in the bottle, for 18 months.

Crémant is made according to strict regulations similar to Champagne, defining conditions of harvest and all winemaking steps. This includes hand harvesting, slow and selective pressing of whole grapes and fermentation with natural yeasts at low temperature in stainless steel.

Second fermentation in bottle, followed by riddling and disgorging. These three operations are entrusted to a family enterprise specialized in sparkling production, near Saint-Emilion.

Low sulfite levels of 4 mg/liter free and 59 mg/l total sulfites.

Tasting

Clear light golden tints. A delicate, fine mousse, with a fresh « liveliness » and aromas of peach, apricot and flowers. Discreet yet complex, a very original sparkling wine of Semillon.

Vineyards are 100% organic since 1963 as all other Boudon wines. The estate is known as Domaine du Bourdieu. 7500 bottles are produced each year of Bourdieu Crémant.

