

Louis Picamelot Cremant en Espoutieres

THE FACTS

COUNTRY: France

REGION: Burgundy

CEPAGE: 100% Champagne & Sparkling - Vintage

WINEMAKING: The juice is extracted from a pneumatic press: only the first press juices, called “Cœur de Cuvée” are kept, ie a juice yield of around 70 liters of base wine for 150 kg of pressed grapes. The must is then placed in a stainless steel vat, for natural cold settling (24 hours). Once the fermentation is completed, the wine is drawn into sealed bottles, with the addition of a mixture of sugars and yeasts. The bottles will remain lying on slats for a minimum of 2 years at a temperature of between 12 and 15°C for the fermentation to take place. The bottles are then shaken and disgorged before being dosed at less than 6gr/liter of grape sugar called “liqueur d’édition” (Extra-brut). After the final closure of the bottle with a cork stopper, a metal muselet and its dressing, it can ideally be tasted 2 months later after the disgorging date written on the back label.

AGING: 2 years

THE STORY

Already owners of 11 hectares of vineyards in Côte de Beaune and Côte Chalonnaise, they also benefit from partnerships with several winemakers divided between the Maconnais and Chatillonnais, with whom a close collaboration guarantees the best qualities of grapes. The grapes are picked exclusively by hand and housed in small open boxes of 20 kilos so that the berries arrive whole and intact in their vat room. Upon receipt in their winery, the whole grapes are directly distributed in one of our two pneumatic presses. Then begins a slow and delicate pressing cycle

