

MANOIR
du
CARRA
Famille Sambardier

Crémant de Bourgogne Blanc de Blancs



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

DESIGNATION

AOC Crémant de Bourgogne

GRAPE

100% Chardonnay

TERROIR

Vines are located at an altitude of 250 meters, in the village of Cogny, on a south-exposed hill with a 15% slope. The soil is made of clay and limestone mixed with rocks.

WINEMAKING – Traditional Method

Manual Harvest. Selection of the best grapes in the vines. The grapes are then transported in open cases, so as to avoid oxidation. Delicate pressing in a pneumatic press in order to keep the aromatic potential of the grapes.

Making of the base wine.

Our Crémant is made according to the **traditional method** which is the process used to make Champagne. It is a long process in which each step requires rigour and precision. The first step is the making of a still which gives birth to the base wine. After the alcoholic fermentation, the base wine does its malolactic fermentation which is an important step to polish its aromas.

Foam creation and ageing on lees

As soon as the new blend has been made, it undergoes cold stabilisation. At the time of the bottling we add a special liquor made of sugar and yeast. The second fermentation starts when the wine is in the bottle. The bottle is then closed by a cap able to contain the pressure which is created by the transformation of sugar into alcohol and carbonic gaz. Ageing on lees will start once the foam creation has overcome (at the end of the second fermentation), and will last 18 months.

Riddling and Dosage

Riddling usually lasts 12 months. The aim is to bring the deposit from the belly of the bottle to its neck. When disgorgement occurs, the deposit (which have just been frozen) are expelled under the pressure contained in the bottle. We then add the dosage liquor (Brut 6g/liter) and then add the cork and the wire cap.

CHARACTERISTICS

Nice golden lemon color. The very thin foam unveils delicate bubbles. The nose reveals main white flowers aromas which are enhanced in the mouth by dominant white fruit aromas with some almond notes in the end.

Serve at a temperature of 8°C



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