

Crémant Paul Chollet

CRÉMANT OEIL DE PERDRIX

Bulles - Crémant de Bourgogne



CRÉMANT PAUL CHOLLET

History

At the heart of the great Burgundy wines, Savigny-Lès-Beaune has long been a renowned village recognized for its sparkling wines. Created in 1955, Maison Paul Chollet produces its sparkling wines using the traditional method. Since 1975, the Appellation d'Origine Contrôlée Crémant de Bourgogne has guaranteed the authenticity of our wines. Thus, Crémant de Bourgogne becomes the 3rd type of wine from Burgundy, with a sparkling character. In 2002, with the arrival of Joël and Gilles REMY, the equipment was modernized, for an even greater quality and diversity of our Crémants de Bourgogne. The range has been expanded, allowing our products to meet all expectations and to be served on all occasions, both as an aperitif, during the meal or with dessert. In 2018, following the departure of Gilles, Manon and Rémi joined Joël, to perpetuate the know-how of this exclusively family business. Today, Quality and Tradition are the key words of the Paul Chollet house's commitment to offer a range of original, varied products that respect the Burgundy region.

Vines & Wines

In recent years, we have replanted several hectares of Chardonnay and Pinot Noir, in carefully chosen climates, in order to always improve the quality of our supplies. As harvesting owners, all of our grapes are harvested around Savigny-Les-Beaune, in the heart of the Côte de Beaune. We take pleasure in highlighting Pinot Noir and its terroirs, which is mainly present in our Crémants, to give it an authentic and elegant style throughout our range.