

Maison Louis Picamelot

CRÉMANT DE BOURGOGNE LES TERROIRS BRUT ROSÉ

Rosé - Crémant de Bourgogne



MAISON LOUIS PICAMELOT

History

1926 : Son of barrel maker and winemaker, Louis Picamelot is one of the first Rully inhabitant to start doing Bourgogne Mousseux (sparkling).
1970: Alain CHAUTARD , the oldest son of Jean-Baptiste, joined the family domaine and never left since that. During the years, the family has bought several parcels to increase the size of the domaine, always aiming to do Crémant de Bourgogne.

Vines & Wines

Vineyards size

11 hectares

Farming

Agriculture raisonnée

Wine making

The bottle fermentation is the heart of Crémant de Bourgogne winemaking process. The regular temperature, which is the main quality of their cellars, is essential for the final result. they age their Crémant de Bourgogne during several months on lees: 12 months minimum and up to 48 months for the Cuvée Jean-Baptiste Chautard. This aging is made in their cellars at constant temperature (12 to 13°C).