

PRESS PACK 2025

The Sparkling

TERROIRS OF BOURGOGNE



Crémant
de Bourgogne

Union des Producteurs et Élaborateurs

CRÉMANT DE BOURGOGNE

Fine Sparkling Wine of Protected Origin

Editorial

AGNÈS *VITTEAUT*

CRÉMANT DE BOURGOGNE IS A GREAT WINE OF BURGUNDY.

IT IS A WINE WITH A PROTECTED DESIGNATION OF ORIGIN, AS IT CAN ONLY BE PRODUCED IN BURGUNDY, USING THE REGION'S TERROIRS AND GRAPE VARIETIES.

Like the Burgundy vineyard itself, which has been patiently built over centuries, Burgundy's sparkling wine has its roots in a centuries-old history, spanning more than 300 years, giving it full legitimacy. Excellence and quality are the guiding principles that have shaped the new production standards, elevating the Crémant de Bourgogne appellation to international recognition.

From the vineyard to the press, from the cellar to the bottle, the long production process requires strict adherence to stringent winemaking rules the strictest in Burgundy. These regulations are subject to rigorous controls, ensuring the quality of sparkling wines certified under the

Crémant de Bourgogne label. Producing a great sparkling wine is a true skill: revealing an exceptional terroir, cultivating emblematic grape varieties-such as Pinot Noir and Chardonnay-, meticulously tending the vines, and rigorously overseeing each step of vinification and bottle maturation. Each stage allows the wines to reach their full potential with precision.

The very essence of Crémant de Bourgogne lies in honoring an ancient heritage, respecting a vineyard, and perpetuating a savoir-faire passed down from generation to generation. This tradition continues to shine today, making this great Burgundy wine renowned both in France and across the world. Crémant de Bourgogne has become the wine for all joyful occasions, celebrating the beauty of every moment.

President of the Union of Crémant de Bourgogne
Producers and Winemakers (UPECB)

Agnès Vitteaut



Centures of *SPARKLING* Experience

A BRIEF HISTORY OF BOURGOGNE SPARKLING WINE

The historic vineyards of Bourgogne first started making sparkling wine two hundred years ago, in the 1820s. The three villages of Rully, Nuits-Saint-Georges and Tonnerre share the honour of being the first to make this sought-after fizz, having learned all the necessary skills from neighbouring Champagne. The wines were an immediate hit both in France and abroad, and enthusiasm for this new product gradually spread through the Bourgogne vineyards, from the Auxerrois to Beaujolais, driven by local negociants and the region's historic wine houses. Every terroir was at pains to develop its own sparkling speciality. At the time it wasn't known as Crémant de Bourgogne, but simply as sparkling wine, and production was not well regulated: production methods were more reliant on family secrets and the traditions of individual Maisons. This left the field wide open to innovation, and soon the most famous Bourgogne wines were available with added fizz, including Meursault, Pommard, Chambertin and Chablis. This was the era of the Sparkling Grands Crus. Sparkling wine became increasingly fashionable, and was popularly served as an aperitif in hotels, cabarets and top restaurants in Paris.

FROM VIN
MOUSSEUX TO
CRÉMANT DE
BOURGOGNE

The Crémant de Bourgogne appellation, as it is known today, went through a number of name changes before it was officially recognised in 1975. Bottle labels dating from the 19th century display traces of various appellation names, including Mousseux de Bourgogne, Champagne and even Sparkling Burgundy, or the names of the Bourgogne greats followed by the word 'mousseux'.

In 1919, a decree made it mandatory for French winemakers to use the term 'Vin Mousseux' for any fizz other than Champagne.

1943 marked the birth of the Bourgogne Mousseux AOC. Using the names of the Crus followed by the word 'mousseux' (as, for example Romanée Mousseux or Chablis Mousseux) was no longer permitted, the official description now being 'Vins Mousseux d'Origine Contrôlée'. Only sparkling wines whose fizz was created by a second, in-bottle fermentation followed by 9 months' ageing were permitted to use the Bourgogne Mousseux Contrôlée appellation name.

In 1964, Bourgogne AOC wines were allowed to remove the word 'mousseux': the words 'Méthode Champenoise' remained on the label however, making 'Bourgogne Méthode Champenoise' the name for fizz made from Bourgogne wines.

In 1975, the winemakers' skill and hard work was officially recognised, and the new 'Crémant de Bourgogne' appellation came into being. It was the first time any sparkling wine other than Champagne had been recognised for both quality and provenance. The Crémant de Bourgogne AOC was officially created on 17 October 1975, the culmination of two hundred years of expertise in crafting sparkling wine of guaranteed provenance, and proof that the world was ready for a great Burgundian sparkling wine of the highest quality. The decree officially recognising Crémant de Bourgogne lays down some of the strictest production regulations in the region, and the word 'Crémant' being a protected term, it is justifiably recognised as an AOC wine.

More recently, new rules have been introduced for the term 'Méthode Champenoise'. Since 1992, it can only be used for Champagne: Crémant de Bourgogne and other French sparklers are required to call their production process the 'Méthode Traditionnelle'.



VINIFICATION : THE INSIDER'S GUIDE TO MAKING CRÉMANT DE BOURGOGNE

W

hen we talk about Crémant de Bourgogne, the term we use for vinification is 'élaboration'. It's a strictly regulated process, following the rules for Traditional Method production as laid down in the official decree, including two fermentations, the second being in-bottle, and for a minimum of 9 months. This gives just a tiny glimpse into the world of Bourgogne sparkling wine production.

How is Crémant de Bourgogne made?
Let's take a more detailed look at the world of Bourgogne sparkling wines and their centuries of skill and expertise.

HARVESTING: WELL-JUDGED AND SKILFULLY MANAGED

The production process per se starts in the vineyard, at harvest-time. The grapes have been carefully nurtured throughout the year, and choosing the right time to harvest is a decisive moment. They need to be picked when sugar and acidity have reached the perfect balance - ideally between 9.5 and 11% by vol. Grapes destined for Crémant de Bourgogne are harvested while acidity is still high, to give a fresh, vibrant, expressive wine. Wait too long and there could be a surfeit of sugar (and therefore alcohol) resulting in excessive heaviness, so choosing the right date is key for the sparkling wines-

to-be. The grapes for Crémant de Bourgogne grow alongside those for Bourgogne still wines, in the same terroirs; they are simply harvested earlier. They mark the start of the Bourgogne harvest season.

Harvesting is governed by the most stringent of regulations, and grapes may only be picked by hand to preserve the integrity of the fruit. They are harvested into small, perforated crates to prevent crushing, and transported to the winery as quickly as possible for whole-cluster pressing. On arrival, the fruit is weighed before being sent to the press: regulations state that no more



than 100 litres of juice may be extracted from 150 kg of grapes. Weights are recorded in a log book, which is checked regularly.

**QUALITY CONTROL-WISE,
THIS MAKES THE CRÉMANT
DE BOURGOGNE APPELLATION
THE MOST DEMANDING IN
FRANCE.**

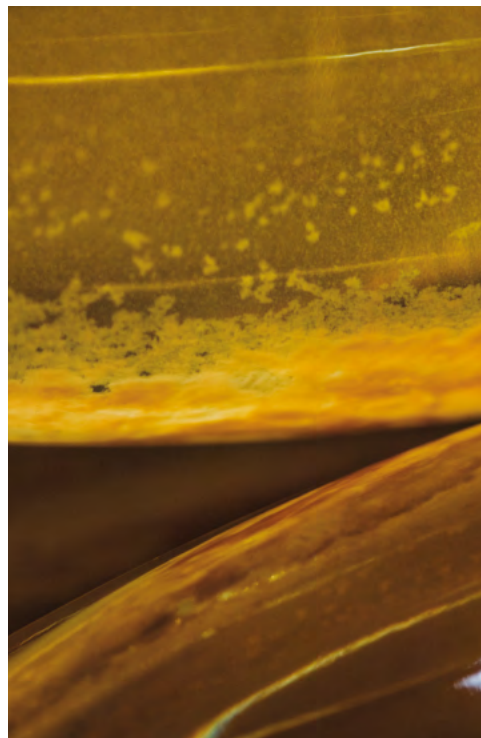
The pressed juice is collected in fractions, separating the different qualities of juice from one another.

BASE WINES: THE BEST OF BOURGOGNE WINE EXPERTISE

Crémant de Bourgogne is made from still wines called '*base wines*', obtained from pressing the grapes. The grape juice (or '*must*') then follows the same process as Bourgogne whites: the juice is settled, then undergoes first alcoholic then malolactic fermentation. Settling involves allowing any solids to separate from the clear juice, which is then drawn off into fermentation tanks or barrels for alcoholic fermentation. This is

when the natural sugars present in the grapes turn to ethanol/alcohol. The process takes an average of ten days, and the resulting wine has a maximum strength of 11.5% ABV. Next comes a second fermentation, called malolactic fermentation, as it turns the malic acid present into lactic acid. The resulting Bourgogne wine is now a base wine, ready to receive its sparkle.

Note: The first press juices are also the highest in quality. They come from the central part of the grape, show the best balance of sugar to acidity, and are the most expressive and aromatic. These '*cuvées*' as they are usually called, account for around 75% of extracted juice, and are often kept back for the most prestigious wines, including single vintages, Eminents and Grand Eminents.



BLENDING: BOURGOGNE WINES' SECRET WEAPON

Blending is the most delicate, discreet and skilled part of Crémant de Bourgogne production, and happens after the finished base wines have been tasted.

Blenders expertly combine grape varieties and terroirs, taking account of the *'vintage effect'* (the characteristics of the grapes harvested that year). They take samples of the wines, taste them and describe them. These wines will go on to be blended according to their organoleptic qualities and the blenders' skill in predicting what will make the best sparkling version. Blending is a little-known part of the Crémant de Bourgogne production process, but is fascinating nevertheless: tasters from the leading Maisons assess terroir, grape varieties and complexity to create the

perfect wine. Rather like the 'nose' in a top fragrance house!

It's during this phase that the different cuvées are created, including Crémant de Bourgogne Blanc, Blanc de Blancs, Blanc de Noirs and Rosé, and prestige cuvées such as single vintages or Cœur de Cuvée. This painstaking process of tasting, analysing and decision-making is key to the quality of the future Crémant de Bourgogne.

All wineries are inspected annually. Samples of their base wines are sent to an approved laboratory for testing, and are also assessed by a panel of qualified, accredited tasters.

TIRAGE: ADDING SPARKLE TO CRÉMANT DE BOURGOGNE

Crémant de Bourgogne is made by the traditional method, which means its fizz comes from a secondary fermentation taking place in the bottle. The process is called *'prise de mousse'* and requires two crucial ingredients: yeast and sugar. Sugar is added in the form of *'liqueur de tirage.'* Once the yeast has also been added, the wines are drawn off from their vats and bottled.

The yeast feeds on the sugar, producing alcohol and carbon dioxide, which creates both pressure and effervescence. By the end of this stage, the pressure inside the bottles of Crémant de Bourgogne is around 6 bar.

“Did you know?”

At this stage there are an estimated 5 litres of dissolved gas trapped in the wine, and the pressure is similar to being 50 metres underwater. There are no bubbles present at this time.”



Bottles are sealed with a plastic stopper topped with a crown cap. The prise de mousse process lasts from 3 to 4 weeks.

Note: Crémant de Bourgogne bottles are not the same as those used for still wine: the pressure is much higher (up to 10 bar) so they need to be sturdier. They weigh almost 700 grammes, as compared to the 450-gramme bottles normally used for still wine.



AGEING: ADDING AROMATIC COMPLEXITY

The bottles are then laid *sur lattes*, a traditional technique which consists of stacking the bottles horizontally with their necks resting on wooden slats to encourage maximum contact with the yeasts. Nowadays, for greater convenience, bottles are often stored in special cages. Ageing gives the wine good volume on the palate and adds complexity, and ageing times for Crémant de Bourgogne are comparable to those for any other great Bourgogne wine aged in oak barrels. Bottles mature for a minimum of 12 months before disgorging; 24 months is the minimum requirement for a Crémant de Bourgogne Eminent, and 36 months for a Crémant de Bourgogne Grand Eminent.

REMUAGE OR RIDDLING: REMOVING DEPOSITS

their way to the neck of the bottle ready for removal. This ensures the finished Crémant de Bourgogne is perfectly translucent. The process can be performed manually or using an automated system - each estate chooses its preferred method - and involves rotating the bottles while slowly tilting them. When done manually, riddling can be time consuming, and tends to be reserved for larger-format containers including magnums and jeroboams. Eventually the bottles end up completely upside-down (sur pointe), where they stay for a few days until ready to be disgorged.

THE FINAL STAGES: DISGORING AND CORKING

The final technical part of the process involves removing the sediment, adding a liqueur d'expédition and corking the bottle. Bottles are placed upside down, their necks immersed in a solution which freezes the top 1 cm of the bottle contents, thus creating a frozen plug of sediment. The bottles are then turned right-side-up and transported to a disgorging machine. Each bottle now contains liquid (wine) at the bottom, topped by a pocket of gas and the frozen plug. Bottles are tilted slightly, their caps are removed with a mechanical knife, and the plug of yeast sediment is ejected naturally by the pressure inside. The bottles then go to another machine, a doseuse, which tops them up with a liqueur d'expédition. The bottles are now ready for corking. Only natural cork is used, and every cork is marked with the Crémant de Bourgogne seal, guaranteeing provenance and authenticity.

The cork is covered with a muzzle consisting of a metal plate with four uprights of twisted wire to hold the cork in place and ensure it doesn't come flying out under pressure. The bottles are then shaken for one last time to mix the *liqueur de tirage* with the wine, then placed horizontally again for a final period of ageing before release. Crémant de Bourgogne Grand Éminents are required to age for 3 months from disgorging before being released for sale.



BOURGOGNE GRAPE VARIETIES AND WHY THEY MATTER: BOURGOGNE'S GRAPES SHAPE THE ENTIRE HISTORY OF CRÉMANT DE BOURGOGNE. THEY ARE DISTINGUISHED VARIETIES, EPITOMISING THE BOURGOGNE VINEYARDS, THEIR TERROIRS AND HOW THE WINES ARE EXPRESSED. A CRÉMANT DE BOURGOGNE MUST CONTAIN A MINIMUM OF 30% CHARDONNAY OR PINOT NOIR; GAMAY CONTENT MAY NOT EXCEED 30%.

Chardonnay and Pinot Noir flourish in the climats from which Crémant de Bourgogne AOP sparkling wines are sourced, and develop with precision, finesse and elegance. There are a number of different styles available:

Crémant de Bourgogne blanc

This AOP sparkling white wine can be made in the Côte d'Or, Saône et Loire, Yonne and Rhône departments (where these are part of the Bourgogne winegrowing area). It may contain Chardonnay, Aligoté, Pinot Blanc, Sacy and Melon; the final choice belongs to the winemaker.

Crémant de Bourgogne Blanc de blancs

This AOP sparkling white wine can be made in the Côte d'Or, Saône et Loire, Yonne and Rhône departments (where these are part of the Bourgogne winegrowing area). It may contain Chardonnay, Aligoté, Pinot Blanc, Sacy and Melon; the final choice belongs to the winemaker.

Crémant de Bourgogne Blanc de noirs

This AOP sparkling white wine can be made in the Côte d'Or, Saône et Loire, Yonne and Rhône departments (where these are part of the Bourgogne winegrowing area). It may contain Pinot Noir and Gamay; the choice belongs to the winemaker. These are black-skinned grapes with white pulp, and produce the clear juice used in making Crémant de Bourgogne Blanc de Noirs - a white wine from black grapes.

Crémant de Bourgogne rosé

This AOP sparkling rosé can be made in the Côte d'Or, Saône et Loire, Yonne and Rhône departments (where these are part of the Bourgogne winegrowing area). It may be made from the full range of authorised grape varieties as specified by the regulations: the choice lies with the winemaker.



PREMIUM QUALITY CRÉMANT DE BOURGOGNE: EMINENT AND GRAND EMINENT

In 2016, the Crémant de Bourgogne appellation approved two new rankings for its top wines, introducing the Eminent and Grand Eminent levels. These are intended to showcase Bourgogne's production of sparkling wines and their ever-growing quality, and reward new cuvées for exceptional excellence. These two new rankings adhere to supplementary specifications:

EMINENT

only wines which age for at least 24 months sur lattes as well as complying with the appellation's existing rules such as hand-picking may be classed as Eminent.

GRAND EMINENT

these are Bourgogne sparkling wines at their very best. A number of even more stringent rules are added to the existing specifications to give an exceptionally high-quality wine:

- › A minimum ageing period of 36 months, as compared to 24 months for Crémant de Bourgogne Eminent.

- › They must be made from Bourgogne's top grape varieties, Chardonnay and Pinot Noir. Up to 20% Gamay can be added for rosés.
- › Potential ABV is fixed at 10%.
- › Only the first 75% of juice extracted during pressing (*cuvée*) may be used for the base wine.
- › Grand Eminents can be *brut* only, with a maximum dosage of 12g of sugar per litre.

The rankings are awarded following an approved tasting event known as '*Les Eminents de Bourgogne*', organised by the UPECB in line with official regulations, with support from Dijon's agricultural engineering institute, l'Institut Agro.



Les Eminents de Bourgogne: a unique event based on sensory evaluation.

With support from the experts at Institut Agro, UPECB have devised a radically different approach to tasting: not a competition in this instance, but an annual assessment of *Eminent* and *Grand Eminent* cuvées. Two tasting panels comprising 60 industry professionals and 100 consumers assess the new wine; each panel member tastes several wines, and each wine is tasted a minimum of 24 times.

Tasters complete a questionnaire about their perceptions and their own wine-drinking behaviours, in an event completely separate from the systematic checks made for wine monitoring purposes.

INITIAL BLIND TASTING

In this first stage, members of the two panels are given a number of wines to taste in random order, with no identifying markers. This experimental method is designed to eliminate any impact the order of wines may have and to minimise carry-over.

Tasters sit alone at their tasting tables. They judge the '*enjoyment*' factor of every wine without seeing any of the commercial trappings, and note their responses on a Likert scale from '*strongly dislike*' to '*strongly like*'.

Each wine is served in a clean glass, displaying the visual aspect of the wines effervescence to its best advantage. Members of the professional panel are given 8-10 wines to taste, while the consumer panel have 6.

ONLY CONSUMER TASTERS JUDGE AESTHETIC APPEARANCE

If we see wine as an art form, its appearance and presentation become an important part of how we approach it. So in the second stage of the event, members of the consumer panel again assess enjoyment value, but this time the bottles are available as they would be in a commercial setting. The panel are required to justify their assessment, including commenting on the shape and colour of the bottle, the colours of the packaging, the messaging on the label, and the back label if present. Have these factors influenced their opinion, and if so, how? Positively or negatively? The aim is to work out how and to what extent packaging affects the enjoyment value of each sample.

PROFESSIONAL PANEL MEMBERS ASSESS THE WINES' ATTRIBUTES

While the consumers are asked only to express their preferences, the professional panel's role in this second stage is to analyse wine quality according to a range of sensory attributes, including appearance, aroma, taste and feel.

At the end of the assessment, both panels receive a ratings sheet on which they answer questions relating to how and when they drink wine themselves, and assess how much they would be prepared to pay for each wine.

The event is seen as a scientific experiment to collect multiple sensory responses to a particular group of wines from a selection of industry professionals and wine consumers.

Two new rankings to showcase the high quality of Bourgogne sparkling wines and emphasise their rigorous production specifications. The regulations are among the most stringent in the world.

A CRÉMANT DE BOURGOGNE Glossary

-A-

Agrafe: a metal clip, bent at both ends, used to hold the bottle cap in place.

-B-

Bead: the steady trail of bubbles forming at the bottom of the flute and rising to the surface.

Blend: the Crémant de Bourgogne producer's best kept secret: a skilful combination of the base wines making up a Crémant.

-C-

Cork: when the stopper and crown cap are removed, natural cork is used to keep the Crémant in its bottle. It resists the high pressure inside the bottle - the wine's guardian angel.

Cordon: the bubbles that gather around the wall of the glass.

-D-

Disgorging: the process of ejecting the sediment from the neck of the bottle under pressure.

Dosage: the addition of a liqueur d'expédition to the Crémant de Bourgogne to soften it and give it its final flavour. Crémant de Bourgogne can be brut o (<3g of sugar per litre), extra-brut (0-6g per litre), brut (<12g per litre, dry (17-32g per litre) or demi-sec (32-50g per litre).

-E-

Elaborateur: the name given to the person in charge of the prise de mousse (secondary fermentation) process.

-F-

Foil: a capsule covering the top and neck of the bottle for added elegance.

Frivolous: used to describe lively, vibrant bubbles in the glass.

-G-

Grape Varieties: alongside their terroirs, the grapes are what gives Crémant de Bourgogne its finesse and aromatic expression.

› principal varieties: Chardonnay, Pinot Noir.

› secondary varieties: Aligoté, Gamay, Pinot Blanc, Pinot Gris, Melon and Sacy.

-H-

Harvesting: stringent regulations state that grapes for Crémant de Bourgogne must be harvested by hand. Grapes are picked before they are fully ripe (unlike Bourgogne's still wines) to protect acidity, and are placed into small perforated crates to keep them from being crushed. This is a very busy part of the winegrowing year, when the vineyards come alive with teams of pickers at work, harvesting the fruit of their year's labours.

-L-

Liqueur d'expédition: a mix of wine and sugar added to the bottle after disgorging.

Liqueur de tirage: a mix of wine and sugar added to the base wine on bottling to kick-start prise de mousse (secondary fermentation).

-M-

Methode traditionnelle: or the Traditional Method, formerly known as the Méthode Champenoise - since 1992, the latter can only be used for Champagne production. The process involves secondary fermentation and clarification in-bottle, and in the case of Crémant de Bourgogne, also entails a minimum of 9 months' ageing.

Muselet: Until the mid-19th century, sparkling wine corks were held in place by two pieces of string arranged in a cross shape and secured with wire. The muselet, with its addition of a tin plaque, first appeared in the inter-war years, and was designed to hold the cork safely in position to withstand the pressure from within the bottle. It consisted of a tin plate, or plaque, covering the top of the cork, and a galvanised steel cage enclosed by 4 uprights and secured with wire.

-P-

Prise de Mousse or secondary fermentation: when sugar and yeast are added, the resulting fermentation releases a gas. This gas is trapped inside the bottle under pressure, and gives Crémant de Bourgogne its sparkle.

-R-

Remuage or Riddling: this process involves gradually tilting the bottle to a semi-vertical position to encourage any sediment to fall into the neck of the bottle ready to eject. See Disgorging.

-T-

Tirage: bottling the base wines and adding yeast and liqueur de tirage, ready for prise de mousse.

Twist tab: allows you to remove the foil from the top of the bottle elegantly





Bourgogne: *A VERY SPECIAL* Terroir

BOURGOGNE IS A FAMOUS WINE REGION, WHERE WINE HAS BEEN MADE FOR ALMOST 2,000 YEARS. IT SPANS NEARLY 250 KM AND COMPRISES A VAST VARIETY OF TERROIRS, ALL OF WHICH EXPRESS THEMSELVES VERY DIFFERENTLY THROUGH THE REGION'S 4 PRINCIPAL GRAPE VARIETIES. IT'S THE GEOLOGICAL COMPOSITION OF THE SOILS THAT HAS EARNED BOURGOGNE ITS REPUTATION AND GIVES THE WINES THEIR INCREDIBLE VARIETY OF FLAVOURS; AND IT'S ON THIS UNIQUE TERROIR THAT CRÉMANT DE BOURGOGNE IS MADE, IN THE 6 GREAT REGIONS OF CHÂTILLONNAIS, AUXERROIS-CHABLISIEN-TONNERROIS, CÔTE DE NUITS AND CÔTE DE BEAUNE, CÔTE CHALONNAISE, THE MÂCONNAIS AND BEAUJOLAIS.

BOURGOGNE'S CLIMATS: THE CRÉMANT DE BOURGOGNE TERROIRS

“
Crémant de Bourgogne
is a product of the Bourgogne
terroir and climate, made
with Bourgogne's own grapes,
and is an integral part of its
history.”

THE CHÂTILLONNAIS: WHERE CRÉMANT DE BOURGOGNE REIGNS SUPREME

The Châtillonnais, at the very north of the Cote d'Or, is almost exclusively dedicated to Crémant de Bourgogne. 85% of the wine made here comes under the Crémant de Bourgogne AOP, some 10% of total production. Vine exposure is the special feature here: vines are planted on south/south-east facing slopes (the only region where this is the case), giving the wines a lovely edge of freshness. The grapes ripen well in the plentiful summer and autumn

sunshine. Soils here are mainly hard limestone, a favourite for Châtillonnais star varieties Chardonnay and Pinot Noir, which positively thrive. There are 23 communes in this appellation area in northern Bourgogne, all lying along the Route des Crémant de Bourgogne: a magnificent wine route leading visitors through the local winegrowing villages.

Vineyard area: 275 hectares

THE CHABLISIEN, AUXERROIS AND TONNERROIS

The Tonnerrois, the area around Tonnerre, was one of the first Bourgogne regions to make sparkling wine; as far back as 1818, its best wines were used as bases for sparkling wine. Fizz was introduced into Chablis terroir around 1840, then later to the Auxerrois. The minerality of its Kimmeridgian limestone/clay marl soils is eminently suitable for producing Crémant de Bourgogne, and Chardonnay in particular does well in these cool, floral terroirs. Vines are planted on the cuestas of the Paris basin, in sedimentary soils dating back to the upper Jurassic period. Planting tends to be limited to those parts of the Cuestas with the best exposures, along the walls of the region's main valleys including the Yonne and its tributaries and the Seine and its tributaries, at altitudes of 150-300 metres.

Vineyard area: 305 hectares

THE 'CÔTE'

› **Côte de Nuits and Hautes Côtes de Nuits vineyard area: 100 hectares**

› **Côte de Beaune and Hautes Côtes de Beaune vineyard area: 195 hectares**

Nuits-Saint-Georges is one of the cradles of Crémant de Bourgogne. Back in 1818 the Côte's best wines were made into sparkling wine. The leading grape variety at the time was Plan de Beaune (which we now know as Pinot Noir), and the leading appellations were known for their locally made fizz. These appellations helped trade in wine to develop, and the terroirs became famous well beyond the borders of France. From Dijon, the vineyards form an almost continuous straight line down to Lyon, growing along the edge of the Bresse Graben, a major tectonic structure which collapsed during the Alpine thrusts. Substrates are mainly

sedimentary, limestone or marl, generally dating from the Jurassic, but also in places from the Triassic period.



CÔTE CHALONNAISE

This is another major Crémant de Bourgogne production area. There is evidence to suggest that winemakers here became interested in sparkling wine very early on, in the form of a wall plaque in Rully, dated 1822 and dedicated to one of the great names in sparkling wine, Mr Petiot Groffier, mayor of Chalon-sur-Saône, who was instrumental in developing the production of Bourgogne sparkling wines. The village is home to several other famous Crémant houses, including Veuve Ambal, the largest producer of Bourgogne sparkling wines today. Like those of its neighbours, Côte Chalonnaise soils comprise marl and limestone from the Jurassic, and in places Triassic, period. In some villages, outcrops of metamorphic and granite bedrock from the Palaeozoic Era have left behind acidic soils, where the vines flourish.

Vineyard area: 385 hectares



MÂCONNAIS

The Mâconnais vineyards span 35 km between Sennecey-le-Grand and Saint-Vérand.

The region is some 10 km wide, bounded by the Grosne Valley to the west and the Saône Valley to the east. There are two very definite faces to the landscapes here: south-west of Tournus, the hills of the Mâconnais form a succession of wooded peaks and small valleys, the perfect conditions for viticulture; while further south, the hillsides give way to a more grandiose landscape featuring towering rocks, including those of Vergisson and Solutré. Here, the vines begin to scramble up the slopes. The first *élaborateurs* settled in Crèches-sur-Saône near Mâcon in the 19th century, and sparkling wine production in the Mâconnais took off, inspired by the neighbouring Côte Chalonnaise and Côte d'Or.

The Mâconnais' main variety is Chardonnay, which accounts for 80% of all grapes grown in the southern vineyards. The climate is cool, and particularly good for making the sparkling wines officially recognised by the Crémant de Bourgogne AOP.

Vineyard area: 375 hectares

BEAUJOLAIS

The landscape of the Beaujolais is as breathtaking as it is varied. In the south, the *pierres dorées* (golden stone) villages are reminiscent of Tuscany, while further north, the terrain becomes noticeably more rugged. To the west, the highest peak in the Monts du Beaujolais rises to 900 metres; the vines clamber up the slopes, disappearing into the distance as far as the eye can see. Beaujolais is Bourgogne's southern-most winegrowing area and also boasts the most diverse geology, with no fewer than 300 different soil types. In 2018, it was designated a UNESCO Global Geopark for its remarkable topography, and the winegrowers here take great pride in its rich natural heritage. Beaujolais also started making sparkling wine in the 19th century; by the early 20th century, the rise of cooperative wineries had prompted significant production of base wine for use by negociants and *élaborateurs*. It is still one of the major areas from which grapes for Crémant de Bourgogne AOC wines are sourced.

Vineyard area: 1,345 hectares



GRAPE VARIETIES: BOURGOGNE'S TOP SPARKLING VARIETIES

CHARDONNAY AND PINOT NOIR, BOURGOGNE'S ICONIC GRAPE VARIETIES

Between them, Chardonnay and Pinot Noir account for over 80% of all grapes grown in Bourgogne; other varieties include Gamay for red and Aligoté for white. The aromas and flavours of these very expressive varieties combine with the geological diversity of the terroirs to give Crémant de Bourgogne its distinctive variations of flavour. In addition, individual blends created by each Maison lend even more variety to the palette of Bourgogne sparkling wines.

CHARDONNAY is the king of grapes in the Bourgogne vineyards. It originated here (the village of Chardonnay lies in the Mâconnais), but its versatility makes it one of the most widely grown varieties in the world. It can be rich, or full of minerality, smooth and rounded or floral and fresh, depending on the soil in which it grows; and it positively thrives in the marl/limestone and clay/limestone soils of Bourgogne, where it develops fine, elegant flavours. Chardonnay

has a delicate yet intense aromatic profile, ideal for expressing the Bourgogne climats with precision and purity.

PINOT NOIR is another iconic grape, the oldest of the Bourgogne varieties and father of the 3 other greats, Chardonnay, Aligoté and Gamay. The name Pinot was inspired by the tight formation of its clusters, which resemble a pine cone. Its dark skin contrasts markedly with its pale flesh, and it can be used in the production of both Crémant de Bourgogne Blanc de Noirs and Rosé, where it is blended with Gamay and left to macerate. Pinot Noir flourishes in soft, slightly porous marl-rich soils. Depending on the proportion of lime-stone, rock and clay in the soils, its wines can be light and elegant, or more robust and powerful.



GAMAY is also a historic grape. It takes its name from the village of Gamay in Côte de Beaune, and is widely grown in the vineyards of southern Bourgogne between the Mâconnais and Beaujolais. It is happiest in the granitic and siliceous soils in these areas, and is used in Crémant de Bourgogne white and rosé. Like Pinot Noir, this Gamay variety has colourless juice.

ALIGOTÉ has been growing in Bourgogne since the 17th century, and is native to the region, part of the family of Noiriens, and like Chardonnay, a descendant of Pinot Noir. Aligoté is a cross between Pinot Noir and Gouais Blanc, a superb grape which adapts readily to different soils, and is prized for its freshness and delicious flavours. It expresses salinity, alongside fruitiness and notes of iodine.



Figures for the Crémant de Bourgogne appellation: varietal mix for the 2021 Crémant de Bourgogne harvest

- › **CHARDONNAY** (white): **50 %**
of total Bourgogne vineyard area
- › **PINOT NOIR** (red): **30 %**
of total Bourgogne vineyard area
- › **GAMAY** (red): **13 %**
of total Bourgogne vineyard area
- › **ALIGOTÉ** (white): **6 %**
of total Bourgogne vineyard area

**OTHER VARIETIES,
INCLUDING PINOT BLANC,
PINOT GRIS, SACY AND
MELON, ACCOUNTED FOR
ONLY A SMALL PROPORTION
OF THE HARVEST (1% OF
TOTAL)**



Crémant de Bourgogne *#winelover #food:*

Explore New Ways to Enjoy Crémant De Bourgogne

SPARKLING WINE: THE RIGHT CHOICE FOR EVERY MEAL

The different Crémant de Bourgogne terroirs, the varieties used in production, the blends of base wines and ageing periods sur lattes, when fitted together create countless different expressions of Crémant de Bourgogne, giving a range of wines with varied personalities.

Crémant de Bourgogne's most distinctive feature is its provenance: the terroir in which it grows. Bourgogne enjoys a vast range of different climats, and Crémant de Bourgogne is no exception, flourishing in the many terroirs making up the vineyards, from Beaujolais to the Auxerrois. The diversity of vineyards and landscapes is apparent both in the harvested grapes and the base wines used in Crémant de Bourgogne, Eminent and Grand Eminent. With a choice of Crémant de Bourgogne Blanc (both Blanc de Blancs

and Blanc de Noirs), single vintage and rosé, all ageing for different periods, there really is a Bourgogne sparkling wine to enjoy with every part of your meal, from aperitif through to dessert. A fresh, vibrant Blanc de Blancs works beautifully as an aperitif, a Crémant de Bourgogne Blanc de Noirs will lift any poultry dish with its delicious vinosity, while a delightfully fruity rosé is the perfect match for summery desserts.

The sheer diversity of Bourgogne-produced sparkling wines, the vivacity, freshness, and rich roundness of Crémant de Bourgogne both white and rosé, can take food and wine pairing to new heights, with all kinds of innovative interpretations.

UNUSUAL, DELICIOUS CRÉMANT DE BOURGOGNE PAIRINGS

CRÉMANT DE BOURGOGNE BLANC DE BLANCS

With oyster maki rolls
With langoustines
poached with red berries



CRÉMANT DE BOURGOGNE EMINENT

With a Bourgogne cheese
platter featuring Epoisses,
Aisy Cendré, Clacbitou,
Affiné au Chablis, the
mustardy Délice de Pommard
and Cîteaux.



CRÉMANT DE BOURGOGNE GRAND EMINENT

With sea bream ceviche
With barbecued lobster



CRÉMANT DE BOURGOGNE BLANC DE NOIRS

With Bresse chicken and
truffled potato puree
With premium Charolais
lamb steaks and baby
vegetables



CRÉMANT DE BOURGOGNE ROSÉ - A DIFFERENT, BUT EQUALLY LIGHT AND PALATE- CLEANSING 'TROU BOURGUIGNON':

Crémant de Bourgogne rosé
granita with peppermint



CHALLENGE CONVENTION: DARE TO BE DIFFERENT

TRY CRÉMANT DE
BOURGOGNE IN YOUR
FAVOURITE COCKTAILS

THE ART OF THE CRÉMANT DE BOURGOGNE COCKTAIL

Mixology is the art of combining flavours to create vibrant, exciting cocktails with light, fresh flavours and festive sparkle, Crémants are perfect for these gloriously coloured drinks, enhancing the art of cocktail-making with their elegance and purity.

An introduction to mixology, with a twist of originality and Crémant de Bourgogne sparkle.

Cocktail starring Crémant de Bourgogne Blanc Brut

RECIPE:

4 cl peppered gin

2 cl vermouth

2 cl Bourgogne crème de cassis

2 cl Apérol

1 dash sesame bitters

Top with Crémant de Bourgogne
Blanc Brut

A skilful combination of flavours,
where Crémant shines through with
sparkle, lightness and elegance.



THE ART OF SERVING CRÉMANT DE BOURGOGNE

WHAT IS THE BEST WAY TO SERVE CRÉMANT DE BOURGOGNE?

Your Crémant should always be served lightly chilled, but not too cold or over ice. A lot of thought and skill went into its production, so it deserves to be enjoyed at its best, even if it requires a few special touches. The best way to gently chill your Crémant is in an ice bucket. Fill the bucket with a mixture of half water, half ice. If the Crémant is to be an aperitif, chill to between 6 and 8°C, while a premium Crémant served with food should be no colder than 8 to 10°C.

ADVICE WHEN POURING:

- › Hold the body of the bottle.
- › To open, tilt the bottle gently, hold the cork and rotate the bottle (not the cork - you don't want it to break). Then slide the cork out quietly, and listen out for those delicious Crémant bubbles rising.
- › To avoid the glass overflowing, don't fill it up straight away. Pour a little, let the bubbles settle and pour again.
- › Serve just a little at a time to ensure your Crémant is always at the right temperature.
- › Place it back in the ice bucket between pours.
- › Make sure you have a second bottle on hand, preferably the same as the first!



HOW TO TASTE

WHICH GLASS IS BEST?

The advice is to drink your Crémant from a flute rather than a coupe. Why? A flute is tall enough to display the bubbles as they rise, and narrow enough at the top to slow the escape of those bubbles. For a single vintage, Crémant de Bourgogne Eminent or Grand Eminent, try a white wine glass - but make sure it is narrow enough at the top to concentrate aromas.

NB: The quality of the glass determines the quality of the bubbles. Mouth-blown glass with its tiny surface imperfections helps the bubbles develop and flow to the top. To enjoy the bubbles at their best, consider investing in glasses featuring an effervescence point, a mark etched into the bowl of the glass to encourage the formation of bubbles.

HOW TO TASTE CRÉMANT DE BOURGOGNE

First of all, without swirling the glass, try to get a sense of those initial aromas. Now turn your glass, letting the wine move gently to oxygenate it, releasing a new set of aromas which can be more perceptible and begin to open up more. This is when you can start detecting nuances: terroir, grape variety, ageing method and age. Sniff the wine again; now it's time to be subjective and call on your own experience. Explore how the wine makes you feel. Perhaps it takes you back to another place and time, bringing back a past emotion or special moment. Then it's time to consider the flavours, so gently bring the glass to your mouth and sip. The first sensations you might pick up from your Crémant de Bourgogne are sweetness and acidity; these are quickly followed by flavours typical for the terroir it comes from, or the vintage: flavours to look out for include citrus, red fruit, white flowers and candy.



Bubbling over in Bourgogne: SLOW TOURISME *IN THE VINEYARDS*

THE CRÉMANT DE BOURGOGNE WINE ROUTE - BOURGOGNE WITH ADDED SPARKLE

The Châtillonnais is the only terroir in Bourgogne dedicated almost exclusively to Crémant de Bourgogne. The vineyards grow in the extreme north of the Côte d'Or department, on the boundaries of Aube Champenoise. Over 120km, the Crémant de Bourgogne wine route explores the Côte Châtillonnaise, crossing into the valleys of the Seine, Laigne and Ource and passing through countless picturesque winegrowing villages. The vineyards here are many centuries old, and the area enjoys a rich historical and cultural heritage. The Abbey of Molesme is a prime example: it was founded in 1075 by St. Robert, who also founded the Abbey of Cîteaux 23 years later, and it was from here that the Bourgogne vineyards first began to evolve. Each village has its own network of walking trails, offering breathtaking views of the vineyards. The village of Châtillon-sur-Seine at the upper reaches of the river Seine is home to the remains of a former castle

belonging to the Dukes of Bourgogne, and also boasts a museum housing the Treasure of Vix, the magnificent centrepiece of a set of drinking vessels dating back to ancient Greece, and the oldest such vessel found to date. Meanwhile, the Fête du Crémant, held on the 3rd Saturday in March, is well worth a visit: it's the perfect opportunity to enjoy a glass or two of sparkling wine and soak up the festive atmosphere.

Further information: Châtillonnais Tourist Information Office - Tel: +33 (0)3 80 91 13 19 - www.chatillonnais-tourisme.fr

More Bourgogne wine routes:

- › La Route des Grands Crus
- › La Route touristique des Grands Vins
- › Les routes des vins Mâconnais-Beaujolais
- › La Route des Vignobles de l'Yonne

< La Route des Vignobles de l'Yonne

For further information: Bourgogne Tourisme - <https://www.bourgogne-tourisme.com/decouvrir/la-bourgogne-des-vignes-et-vignobles/le-vignoble-de-bourgogne-des-activites-pour-tous/5-routes-des-vins-de-bourgogne-vignes-caves-et-patrimoine/>



Crémant de Bourgogne makes the whole region sparkle. The routes take in a wide range of sites and venues open to the public, where visitors can learn about Bourgogne sparkling wines. The Imaginarium in Nuits-Saint-Georges, for example, houses Bourgogne's largest specialist wine shop, while the Oenocentre Ampelopsis in the Châtillonnais invites guests to visit their vast 2,000m² educational space to learn about local wine culture. And in Beaune, Maison de la Veuve Ambal hosts a sparkling wine workshop, where guests learn the secrets of Crémant de Bourgogne production. In these, and the many other venues extending a warm welcome to visitors, tours are followed by tasting - a chance to enjoy sparkling wine alongside sparkling conversation!

A full list of wineries and *élaborateurs* is available on the UPECB website: www.cremantbourgogne.fr



CELEBRATING NATURE: BOURGOGNE'S MOST PICTURESQUE SPOTS TO ENJOY A GLASS OF WINE AMID THE VINES

The best way to learn about these AOC sparkling wines is simply to try them - with a picnic maybe, or just as an impromptu drink. The landscapes of the Crémant de Bourgogne appellation are hugely diverse, from the hillsides of the Monts du Beaujolais to the rugged rocks of the Mâconnais (home to Solutré and Vergisson), from the slopes of the Côte Chalonnaise (Rully, Mercurey) to the prestigious terroirs of Côtes de Beaune and Côte de Nuits (Meursault, Gevrey Chambertin). The gateway to the land of Crémant de Bourgogne is the northern part of the region, the Châtillonnais, with its lush, green countryside. The vineyards then stretch all the way down to the Chablisien and Auxerrois - almost 250 km of ever-changing landscapes, encompassing some 300 villages.

CELEBRATING NATURE 1

BEAUJOLAIS : Stop at Chapelle Notre Dame du Raisin (Our Lady of the Grapes) at the top of Mont Brouilly for breathtaking views over the vineyards of Bourgogne, then stroll through the picturesque golden-stone (pierres dorées) villages.

CELEBRATING NATURE 2

CÔTE CHALONNAISE : Find a spot to relax amid the vines at the foot of the mediaeval Château de Rully. Then head for Mercurey, arguably the most beautiful village in the entire winegrowing area.

CELEBRATING NATURE 3

CÔTE DE BEAUNE : At the top of the hill, pay a visit to the Oratory of Frétille and admire stunning views of the Côte de Beaune vineyards, including the famous Colline de Corton.

CELEBRATING NATURE 4

THE CHABLISIEN: Noyers sur Serein. This is a small, mediaeval village, voted one of the most beautiful villages in France. Stroll through the lanes admiring the 15th century half-timbered houses before sneaking off along pathways flanked by traditional meurgers (drystone walls) for a quiet lunch amid the vines.

CELEBRATING NATURE 5

CHÂTILLONNAIS: The Châtillonnais is a lush, verdant region criss-crossed by countless countryside trails and footpaths. One of the loveliest is the Coquile Trail: stone tables at the side of the path can be used for a picnic break in the shade of the forest trees.



ARCHITECTURAL HERITAGE: MUST-SEE ARCHITECTURAL SITES IN THE BOURGOGNE VINEYARDS

L'ABBAYE DE CLUNY

Cluny Abbey was founded in 910 by William the Pious Duke of Aquitaine. By the late 11th century, it was a major European centre of Christianity, heading up a network of almost 1,400 subsidiary monastic houses throughout Europe and around 10,000 monks. In 1088, work started on the 'Maior Ecclesia', the largest Romanesque church ever built; for almost 400 years it was the largest church in the Christian world, and held around 15,000 worshippers. When St Peter's Basilica was built in Rome, the pope made a special request that it should stand 4 metres higher than Cluny Abbey. After the Revolution, however, it was destroyed, stone by stone, and only 10% of this historic abbey still remains today; the abbey grounds house an archaeological museum detailing its illustrious past. The remains of the abbey church can be seen in the 15th century Palais Jean de Bourbon, set a little way from the original cloisters, where augmented reality panels with superimposed 3D images bring the Maior Ecclesia back to life.

The UPECB is a patron of the national monuments of Cluny Abbey.

Further information: Abbaye de Cluny
Museum of Art and Archaeology
Tel: +33 (0)3 85 59 82 76
www.cluny-abbaye.fr





LES HOSPICES DE BEAUNE

Les Hospices de Beaune is one of Bourgogne's stand-out destinations, a former charitable almshouse built in 1443 by chancellor Nicolas Rolin. Its flamboyant architecture, complete with multicoloured glazed roof tiles, make it one of the most distinctive and easily identifiable historical sites in France. The building was designed to care for the poorest and most disadvantaged in society; Rolin was inspired by the most notable similar institutions (Hôtels-Dieu) in Flanders and Paris. Behind the imposing, rather austere slate-covered entrance is a stunning internal courtyard, surrounded by a cloister and brought to life by the unique, multicoloured tiled roofs. Visitors can see the old Salle des Pauvres where the sick were welcomed in, the former kitchens with their vast Gothic fireplaces where meals were prepared and the apothecary's shop,

complete with shelves full of earthenware pots growing medicinal herbs. Rolin was a skilled manager and administrator, and endowed the Hospices with vineyards, farms and woodland. The first vines were received in 1457, starting a tradition that would last 5 centuries. Today, the Hospices vineyards measure some 60 hectares. On the third weekend in November, the estate hosts the world's most famous charity auction, the Hospices de Beaune Wine Sale. It's the perfect time to visit this historic heritage: while the streets are full of celebration and the tables laden with gastronomic delights.

Further information: Beaune Tourist
Information Office - Tel: +33 (0)3 80 26 21 30
www.beaune-tourisme.fr

CHÂTEAU DU CLOS DE VOUGEOT

Home of the famous Cadets de Bourgogne, a polyphonic singing group extolling the virtues of Crémant de Bourgogne.

In 1098, monks from Cîteaux Abbey built a number of farm buildings at Vougeot to service their winemaking estate. Nearly 500 years later, Dom Loisier, 48th abbot of Cîteaux strayed somewhat from normal Cistercian rules to build a Renaissance manor house in these prestigious vineyards, a place where monastic principles and the art of fine living had to find a way to coexist. This was when the Château became the structure we know today. After the Revolution, this historic edifice in the Bourgogne terroirs would have fallen into oblivion were it not for the actions of two wealthy, dedicated men. In 1949, the Château was officially recognised as a historic monument.

At around the same time, it saw the beginnings of the *Confrérie des Chevaliers du Tastevin* (Brotherhood of the Knights of the Tastevin) who chose the famous *Ban Bourguignon* as their anthem. The first *Chapitre*, they hosted was named the '*Resurrection*', and held on 16 November 1948. Guests were invited to take an oath to protect and promote the wines of Bourgogne. Chapitres, which are held to this day, are akin to banquets: gourmet celebrations providing the perfect opportunity to unite good food, Bourgogne's leading wines and the Rabelaisian spirit. Over the years, the Confrerie has held countless such occasions, all playing their part in the story of Bourgogne wines and encouraging gourmets and wine lovers the world over to join them in their appreciation of the Bourgogne lifestyle.

Further information: Château du Clos de
Vougeot - Tel: +33 (0)3 80 62 86 09
www.closdevougeot.fr



CÎTEAUX ABBEY

Cîteaux Abbey, founded in 1098 by Robert de Molesme (whose name derives from the village of Molesme, one of the Crémant de Bourgogne producing

villages in the Châtillonnais), was the birthplace of the Cistercian Order. Over the years, the monks, all skilled in agriculture and viticulture, tended the vines, and the vineyards flourished. The Abbey owes its name to its remote location, a marshy area overgrown with rushes and reeds known in the Middle Ages as 'cistels'. As time passed, the name evolved from Cistels to Cîteaux. Even now, more than 900 years later, a community of 35 monks remains at the Abbey, living out their lives in the Cistercian tradition, following the monastic rule of St Benedict. The monks at the Abbey make Cîteaux cheese, a semi-soft cheese made from cow's milk and famous for its mild, authentic flavour. It has a creamy texture and the fruity, earthy taste of the pastures - perfect with a glass of Crémant de Bourgogne Blanc.

Further information: Abbaye de Cîteaux
www.citeaux-abbaye.org



Economic Update: *CRÉMANT DE BOURGOGNE* in Figures

BACKGROUND

Have hit record growth. That said, there are also challenges to be faced, including the effects of 2021's frosts on Crémant de Bourgogne production. Meanwhile, enthusiasm for Crémant de Bourgogne continues unabated, inspired by the Bourgogne appellation's core values. Crémant production requires a greater degree of traditional expertise than the average sparkling wine. Its main assets, customers say, are high quality and a luxury image at an affordable price. This is a very pragmatic view, and very much in line with the ethos of the Crémant de Bourgogne AOP, which identifies proudly with the wines' direct relationship to their provenance, the crux of the strict regulations governing the production of this flagship Bourgogne appellation.

Objective: to continue to establish Crémant de Bourgogne AOP as the sparkling expression of Bourgogne's many climats, with elegance, authenticity and exacting standards

NOTE:

The Crémant de Bourgogne AOP brings together 3,728 authorised Crémant de Bourgogne professionals including

1700 winegrowers and **138** Crémant de Bourgogne production houses.

GROWTH IN CRÉMANT
DE BOURGOGNE AOP
PRODUCTION

2014/2023

PRODUCTION OF THE AOC CRÉMANT DE BOURGOGNE

2023 HARVEST: 3,320 HECTARES AND 255,395 HL

YEAR	2014	2015	2016	2017	2018	2019	2020
VOLUME	68797	154686	152740	150239	232854	129234	19444
VINEYARD AREA	2381	2395	2460	2627	2868	2768	3057

The Crémant de Bourgogne has experienced significant changes between 2014 and 2023. After a stable period from 2014 to 2017, production sharply increased in 2018 to 232,854 hectoliters, before dropping dramatically in 2019 to 129,234 hectoliters and in 2021 to 110,709 hectoliters due to adverse weather conditions. Since then, a strong recovery has taken place, reaching a record 255,395 hectoliters in 2023. The area dedicated to Crémant de Bourgogne production grew from 2,381 hectares in 2014 to 3,320 hectares in 2023, a significant increase, reflecting the optimism of producers in response to rising demand. In summary, despite challenging years due to poor harvests (2019, 2021), Crémant de Bourgogne production is on the rise with an expansion of cultivated areas and a record volume in 2023.



LARGE RETAIL IN FRANCE (40%)	8.93 million bottles
DIRECT SALES (10%) AND HORECA (10%)	2.23 million each
TRADE/WHOLESALER (25%) AND EXPORT (25%)	5.58 million each

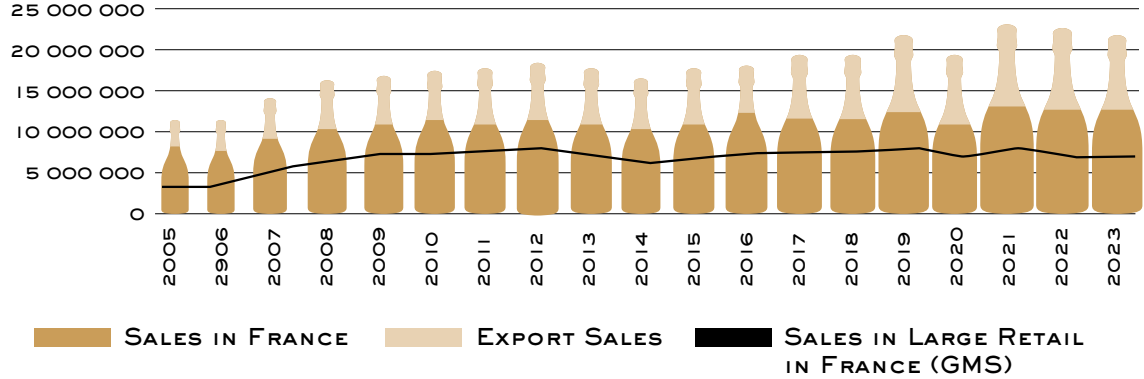
EXPORT SALES OF CRÉMANT DE BOURGOGNE
APPELLATION WINES RISE STEEPLY

In 2021, exports of Crémant de Bourgogne outperformed all expectations, despite the ongoing pandemic. Crémant de Bourgogne experienced its highest growth for 10 years, a rise of 1.7 million bottles (€9.5 million) compared to 2020/2021

SALES GROWTH BY VOLUME

YEAR	TOTAL SALES	SALES IN FRANCE	EXPORT SALES	SALES IN LARGE RETAIL IN FRANCE (GMS)
2005	10 581 500	7 767 220	2 814 280	4 086 000
2006	10 335 743	7 294 308	3 041 435	4 080 627
2007	13 661 771	9 738 963	3 922 808	5 378 267
2008	15 592 554	11 094 643	4 497 911	6 466 102
2009	16 448 106	12 172 106	4 276 000	7 178 183
2010	17 147 566	12 895 233	4 252 333	7 173 047
2011	17 274 333	12 646 280	4 633 629	7 352 075
2012	18 524 719	12 979 052	5 545 667	7 866 146
2013	17 534 346	11 765 425	5 768 921	7 165 109
2014	16 429 926	11 154 763	5 275 163	6 469 893
2015	17 104 387	11 667 150	5 434 280	6 872 891
2016	17 979 832	11 906 123	6 073 709	7 264 932
2017	19 244 936	11 981 373	7 263 563	7 516 357
2018	19 433 595	12 071 489	7 362 106	7 624 611
2019	21 182 825	12 313 389	8 869 436	7 672 119
2020	19 354 641	10 975 577	8 345 018	7 118 128
2021	23 164 672	12 650 031	10 514 641	7 892 633
2022	22637533	12 305 929	10 331 604	7 101 866
2023	22 325 151	12 186 665	10 138 486	7 166 243

Crémant de Bourgogne



Notes

Notes



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