



Vincent Royet Crémant de Bourgogne Brut Nature

Vincent Royet brings Bourgogne Côte du Couches to life through an extremely precise, terroir-driven approach passed down from father to son. This family estate distinguishes itself through a pristine style in which the chalky soils are translated into wines with striking minerality and a refined structure. An absolute discovery for those seeking characterful Burgundy wines that combine tradition with a modern, crystal-clear expression.

This Crémant de Bourgogne Brut Nature is the ultimate expression of purity. The wine distinguishes itself through delicate bubbles and a pristine structure, culminating in a refreshing, crisp finish with the mineral tension typical of the estate. Or as Vincent himself puts it: 'Its freshness & mineral finish add pep to your evenings.'

15.55 €

Winery	Vincent Royet
Country - Region	France, Bourgogne
Winestyle	Sparkling
Grape Variety	Pinot Noir, Chardonnay, Aligoté, Gamay
Viticulture	Traditional
Winemaking	Hand harvested, Méthode traditionnelle
Maturation	24 months sur lattes
Drinking window	Up untill 2 years of buying
Gastronomy	Apéro,
Volume (cl.)	75.0
Alcohol percentage	12.5