



PERRON DE MYPONT

MAISON PERRON DE MYPONT

Crémant de Bourgogne

Burgundy's Best-Kept Sparkling Secret!

Step into the refined world of Crémant de Bourgogne — the sparkling wine that marries centuries of tradition with timeless elegance. Long before other sparkling regions captured global attention, Burgundy was crafting effervescent expressions of its most iconic terroirs. In fact, as early as the 19th century, it was fashionable to transform legendary grands crus like Clos de Vougeot and Romanée-Conti into sparkling masterpieces. At the height of its popularity, sparkling red Bourgogne Mousseux was the toast of the town, with more than a million bottles sold in 1827.

In 1975, a new chapter began. The Crémant de Bourgogne appellation was born — a mark of quality, consistency, and craftsmanship. Today, Crémant de Bourgogne offers the finesse of top-tier sparkling wines without the lofty price tag, made using the same traditional methods and with the soul of Burgundy in every bottle. Whether you're toasting a milestone or elevating a casual evening, Crémant de Bourgogne delivers elegance, heritage, and irresistible charm.

WHAT MAKES OUR CRÉMANT SPECIAL?

- **Indigenous Grape Varieties:** A blend of Burgundy's finest — Chardonnay, Pinot Noir, Gamay, and Aligoté — creates a cuvée that is both rooted in tradition and refreshingly unique.
- **Exceptional Terroirs:** From the Chatillonnais to the Côte de Beaune, our grapes come from clay-limestone soils that lend finesse, minerality, and character to every bottle.
- **A Distinct Identity:** With 25-year-old vines and a meticulous winemaking process, our Crémant is more than a sparkling wine — it's a statement of style, origin, and authenticity.
- **Perfect Pairings:** From festive aperitifs to full-course meals, this Crémant pairs effortlessly with everything from oysters to roast chicken, sushi to soft cheeses. It's the ultimate versatile pour for any occasion.

ABOUT PERRON DE MYPONT

Perron de Mypont is the fulfillment of renowned German winemaker Erni Loosen's lifelong dream of making wine in Burgundy. Working together with Manoël Bouchet, a highly experienced Burgundy wine professional and long-time collaborator, Erni's vision is to produce wines that are true to the heritage and culture of the Burgundy region, while employing a modern winemaking approach to ensure superior wine quality and exceptional value.

TECHNICAL INFO

Vinification: Hand-harvested grapes; gentle pneumatic pressing. Only the first press juice is used for this refined cuvée. Fermentation and aging in stainless steel to preserve purity and freshness. Second fermentation in the bottle, followed by 12 to 18 months aging on lees, adding complexity and elegance.

Alcohol: 12.0%

Production: 800 cases (12 x 750ml)

