



THE PROMISE of a great crémant





Our estate was established in post-war France through the production of sparkling wines. Crémant is the perfect harmony between Chardonnay and Pinot Noir, underpinned by Aligoté.







From harvest to tasting, we are creators of great Burgundy Crémants.

HARVEST

The grape collection period throughout Burgundy begins with the harvesting of Crémants.

The grapes earmarked for the production of Burgundy Crémant are always harvested ahead of the still wines. The collection must be carried out at peak ripeness when a perfect balance between acidity and freshness is obtained.

We ensure the safeguard of this perfect balance at every stage of production.

The choice of date is essential and the specification for the designation obliges us to harvest by hand. The use of machines is forbidden.

The grapes are accordingly collected manually in acrated boxes and handled with great care: bursting and maceration of the berries is avoided, and accordingly, the oxidation of the juice.

Production of Burgundy Crémant is underway: the grapes are transported to the press in their entirety and pressed directly.

Our pneumatic press ensures an incremental progressive pressing process. This demanding technique guarantees the quality of our Deliance Crémants.

WINEMAKING

From grape juice to base wine

Both the vinification and the ageing processes of our Burgundy Crémants take place in our Dracy-le-Fort cellars.

Fermentation happens in two stages:

In the first instance, the alcoholic fermentation transforms the grape juice into base wine. Chardonnay, Pinot Noir or Aligoté will be used for the production of Burgundy Crémants.

The optimal development of the Chardonnay, Pinot Noir and Aligoté aromas requires discipline and regular monitoring during this Burgundy Crémant production stage.

After a while, a secondary fermentation known as malolactic fermentation occurs naturally. This enables the wine to soften and stabilise.

The base wines are then matured on lees in stainless steel vats throughout the winter until the blending of the cuvées. This maturation method alongside our special attention enables the wine to assert its character.





BLENDING

The "Deliance" signature

Burgundy Crémant is a blended wine.

This is the crémant production stage that provides the subtlety, richness and complexity of the cuvées as well as the expression of their characters.

After tasting, the base wines are selected for each cuvée. The diversity, proportion of grape varieties and their origin provide a range of aromas that is essential to the character of Deliance Crémants.

TRADITIONAL METHOD

The formation of bubbles.

The birth of Crémant bubbles occurs in the bottle: this is representative of the "traditional method".

The success of this production stage is decisive to the fineness of the bubbles, the respect of taste and the structure of the crémant.

Bottled and capped, the Crémant bottles rest on slats, protected from light, between 11°C and 12°C for a minimum of 18 months. Some of our cuvées, such as the Ruban Or, can rest on slats for up to 7 years. Patience is required in order to obtain excellence.*





RIDDLING & DISGORGING

The riddling and disgorging of the crémant are interrelated.

After the crémant has undergone an ageing process – from 18 months to 7 years in some cases according to the cuvée -, the bottles are riddled in order to relocate the deposit resulting from the fermentation to the neck.

This action, also known as remuage, precedes an essential stage in the production of Burgundy crémant: disgorging.

The deposit is ejected: disgorging the wine makes it clear and brilliant.

Prior to the insertion of the definitive cork which finalises the production of the Burgundy crémant, an expedition liqueur is added in order to adjust the final taste of the Crémant: Julien alone holds the secret of the recipe for this liqueur.



The fine bubble is silky, simultaneously smooth and untamed, a symbol of harmony between the grape varieties.

TASTING



Your senses in overdrive

Like all wines, including the large family of sparkling wines, Burgundy crémants stimulate our senses, all of our senses.

They will acquaint us with their diversities and teach us how to identify with their world. Shades of white, yellow, or rosé, fruity, spicy or floral flavours with a subtle, delicate or powerful edge... all the way through to their sparkle, crémants express themselves. They present themselves and invite us to recognise, associate and identify.

This constitutes the wonderful experience of tasting.



D O M A I N E D E LIANCE OPENING HOURS Monday to Friday: 8.30am - noon/2pm - 6pm Saturday: 8:30am - noon/3pm - 6pm

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