

## Jaffelin Crémant de Bourgogne



### **Description:**

Jaffelin Crémant de Bourgogne is a classic traditional-method sparkling wine from Burgundy, crafted predominantly from Chardonnay with supporting local varieties. Pale gold in colour with fine, persistent bubbles, it shows bright citrus and orchard fruit layered with notes of brioche and light nuttiness from time spent ageing on the lees. The palate is fresh and lively, with a rounded texture and clean, elegant finish, offering a refined alternative to Champagne.

### **Tasting notes:**

Green Apple, Lemon, Pear, Brioche, Almond, Floral Notes

### **Allergens:**

Contains sulphites.

### **Dish Pairing:**

- Smoked salmon
- Scallops or white fish
- Chicken liver parfait
- Light desserts

### **Talking Point:**

Maison Jaffelin, founded in 1816, is often described as one of the smallest of Burgundy's historic houses and is unusual for still operating in the centre of Beaune. The wines are aged in centuries-old cellars beneath the former Collegiate Church of Notre-Dame, and the house still uses traditional vertical presses and oak vats—methods rarely seen today—giving their Crémant a more artisanal feel compared to many larger sparkling producers.