

# Maison PARENT-GROS

Pommard, Cote d'Or, France

Our company SAS François PARENT, incorporated and existing in accordance with the law of France, having its head office at 1 Place de l'Europe 21630 Pommard, France, officially confirms the following information about the wines produced by our company:

Nom	Date d'embouteillage	Date du dégorgement	Vintage	Region
Crémant de Bourgogne Brut Rosé	18/09/2018	20/09/2019	2018	Bourgogne

 **SAS FRANÇOIS PARENT**  
**« MAISON PARENT-GROS »**  
1 Place de l'Europe - 21630 Pommard  
Tél. 03 80 22 61 85  
SIRET 420 425 969 00029  
T.V.A. FR 14 420 425 969

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Pommard, Cote d'Or, France

DATE 24/05/2021

TO WHOM IT MAY CONCERN

## PRODUCTION PROCESS LETTER

WINE NAME: **Crémant de Bourgogne Brut Rosé Songe d'une nuit d'été**

CLASSIFICATION: **AOC CREMANT DE BOURGOGNE BRUT - ROSE - SPARKLING**

ALCOHOL BY VOLUME: 12% by vol

GEOGRAPHIC AREA: **BURGUNDY - FRANCE**

SOIL: **ARGILLACEOUS**

GRAPE VARIETIES: **100% PINOT NOIR**

VINIFICATION:

The grapes harvest is done in pierced bottom planters to avoid the oxidation. After the two classical fermentation of still wine, we add in tank a "liqueur de tirage" composed of sugar and yeasts. Then the wine is bottled and positioned in a horizontal position. Next starts the second fermentation, called "prise de mousse". Yeasts will transform sugar in carbonic gas. It takes around 8 weeks. It is the bubble birth. Then the wine start is maturation. Bottles are then put upside down, on stands, and shaken one quarter turn very regularly. Like that it brings the yeast deposits down bottle-neck and bottle cap. To continue the disgorging (the bottle-neck is immersed for few seconds in cold water) will be done and we will take the top of, thanks to gas pression, to evacuate the deposits. The dosage is the last operation; it consists in refilling with liquid the blank left by the disgorging. For that we add the "liqueur de dosage" composed of old wine and sugar.

### STANDARDS:

AOC. Traditional vinification conform to the legislation of its appellation.

1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 april 2004 on the hygiene of foodstuffs.

2- Concl Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine

CONTENT: NATURAL WINE + SULPHITES (SO2)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp



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Our company SAS François PARENT, incorporated and existing in accordance with the law of France, having its head office at 1 place de l'Europe 21630 Pommard, France, officially declares that we have a bottling line number EMB 89262A with the address of production at 16 rue Pierre Joigneaux 21200 Beaune, France.

  
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Caroline PARENT

Directrice Générale