



Vincent Royet Blanc de Blanc Nos Racines 2022

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.

Whereas the Brut Nature is tight and linear, extended aging on the lees gives this wine a layered structure with notes of brioche, ripe apple, and almond. The result is a vinous Crémant with a fuller body and fine autolytic depth, maintaining a balance between the freshness of the chalky terroir and a creamy texture.

22.73 €

Winery	Vincent Royet
Country - Region	France, Bourgogne
Winestyle	Sparkling
Grape Variety	Aliogoté (60%) & Chardonnay (40%)
Viticulture	Traditional
Winemaking	Hand harvested, Méthode traditionnelle
Maturation	10 months oak aging, 36 months 'sur lattes'
Drinking window	Up untill 2 years after buying
Gastronomy	Aperitif, Crustaceans, Sushi,...
Volume (cl.)	75.0
Alcohol percentage	12.5