


Subtilité

VAL DE LOIRE



CRÉMANT DE LOIRE BLANC

TERROIR & WINEMAKING:

Clay-limestone and flint-rich soils found in the river Cher's right bank, called "perruches". Hand-picked harvest in bins to allow for better respect of the fruit, followed by slow and gentle pressing for full extraction of the first juices only — and without any final press juices. The juice then undergoes low temperature to preserve quality and aromas, before being for a second fermentation inside the bottle, "méthode traditionnelle". Disgorgement only occurs after 18 to 24 months of maturing in underground caves. Although our sparkling Crémant de Loire is Brut, it is not aggressive, as it is dosed at 9 grams of residual sugars.

TASTING NOTES:

Our Crémant de Loire wears an immaculate pale gold robe with grit tints, perfectly transparent and very shiny, with great intensity and persistent bubbles. The fruity nose is dominating, with white flower notes, honeysuckle and acacia flower aromas. On the palate, the wine is very pleasant, dry without being aggressive, and delicate.

FOOD PAIRING:

At 8°C, it is an excellent wine served as an aperitif, and to pursue throughout the whole meal.

CONSERVATION:

Can be kept for 5 to 10 years, or enjoyed in the present!

REGION: Val de Loire

APELLATION: AOP Crémant de Loire

COLOR: White

VINTAGE: 2019

VARIANTAL: 80% Chenin, 20% Chardonnay

MATURING:

At least 12 months "sur lattes"

ALCOHOL: 13.5%alc.

CLOSURE: Cork

SIZE: 750ml

