



# CRÉMANT DE LOIRE ROSE

## 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:

This Crémant de Loire wears an salmon robe with silver tints. Its coat is shiny, with persistent and intense bubbles. The fruity nose is dominating reminiscent of strawberries and raspberries. On the palate, the wine is dry but delicate, and will surprise you with its fine bubbles and suppleness.

## FOOD PAIRING:

Served at 8°C, this wine will be best served as an aperitif, and can pursue with 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:** Rose

**VINTAGE:** 2020

**VARIANTAL:** 100% Cabernet Franc

**MATURING:**

At least 12 months "sur lattes"

**ALCOHOL:** 13.5%alc.

**CLOSURE:** Cork

**SIZE:** 750ml

VAL DE LOIRE

