

Crémant de Loire



Appellation :

A.O.C. Crémant de Loire

Grape Varieties:

25% Chardonnay, 25% Chenin and 50% Cabernet franc.

Surface used in Production:

1.5 hectares of the 27-hectares vineyard

Average age of the Vineyard:

25-30 years

Vine Planting Density:

6,300 plants/hectare (2,570 plants/acre)

The "Terroir":

The vines are planted on some of the finest wine-growing land in Touraine, on the South bank of the Cher River, whose soil is a mixture of clay and flint.

Vineyard Characteristics:

Constantly striving for the best quality of grapes takes time: short-cane pruning, ploughing back the soil in parts of the vineyard, spring de-budding, de-leaving, grass cover throughout the vineyard, "green harvest," limited yields.

Wine-making:

Harvested by hand, in boxes. Then, Crémant de Loire requires gentle pneumatic pressing and juice selection. Classical wine-making methods are used under controlled temperatures (18°C/65°F).

Ageing

Maturing on laths for 24 months.

Tasting notes:

Beautiful golden robe, fine bubbles. Pleasant nose, fruity. Mellow in the mouth and refreshing at the same time, with notes of citrus fruits.

Good to drink:

As an aperitif or with dessert, the Crémant de Loire is the perfect wine for celebrating!