



## CREMANT DE LOIRE

*Delicate and Surprising"*

**A.O.C:** Crémant de Loire

**Colour :** White

**Type:** Sparkling

**Available in:** Dry or medium dry

**Grape variety:** (100%) Chenin

**Vol :** 12,5 %

**Bottle volume :** 75 cl

Superb wine for Special Occasions, can be served as an iced cocktail, on its own or as a kir. Also very enjoyable served chilled with sweet desserts.

### WINEMAKING

Integrated farming

Hand harvesting into small crates

#### **Preparation of the base wine:**

The grapes are harvested by hand and placed in small perforated boxes in order to prevent the oxidation of the juice and any crushing the grapes. Pressing and fermentation in the vats.

#### **Bottle fermentation (the second fermentation in the bottle):**

The base wine is conditioned in sealed bottles with additional sugar being added and then yeast that re ferments in the bottle thus producing the carbon dioxide. The wine then remains on laths for twelve months in order for it to become more rich and complex.

#### **Riddling and disgorging:**

After the ageing period, the bottles are placed on the tip (vertical storage) to remove the yeast deposit due to fermentation. The bottles are then opened to eject this deposit and then resealed with the cork and wire cage. The addition of a varying amount of *liqueur d'expédition* /dosage helps to obtain a dry or medium dry Crémant de Loire .This liquor, is made up from one litre of wine and a kilogram of sugar.

### TASTING NOTES

**EYE:** Brilliant and sparkling appearance.

**ODOUR:** Floral nose.

**TASTE:** Delicate steady bubbles, with white fruit aromas.

### SERVICE

**SERVING TEMPERATURE:** Between 6° and 9°

**AGEING:** To be drunk young

**FOOD MATCHES:** For Cocktails, Chocolate desserts, Fruit desserts, Ice cream or sorbets.