



The Perfect Balance

Crémant

This is the most demanding AOC : necessarily hand-harvested, very low squeezing with pneumatic press and much more longer maturing comparing with other sparkling AOC (Touraine, Saumur, Montlouis, Vouvray).

Flavours

After 3 months, begins the autolysis part, enriching the wine very slowly with amino acids, proteins and volatile elements. They give to the wine elaborated flavours and delicate sparkling. This part of wine growing is particularly important and very specific of our working method. This is why our Crémants stay on laths at least 24 months.

A dosage from old vintages matured in barrels will bring subtle flavours and roundness without hiding the freshness.

Savouring

Because of its roundness combined to a nice freshness, complexity and subtlety of Chenin flavours, enriched by maturation, its substance and a nice lingering in mouth. Fruit flavours especially apple and pear.

Recommended for "apéritif", but also perfect with cooked sea food or fish with lemon as first course.

Commended at International Wine Challenge 2010
Selected by Wine Spectator Sept 2010 (87/100)
And singled out by Washington Post (dec 2010)
Wine guide Gilbert & Gaillard 2011 (86/100)



AOC	:	Crémant de Loire
Grape-variety	:	Chenin blanc 100%
Soils	:	Clay with flint
Harvesting	:	Hand picked
Maturing	:	24 months
Dosage	:	8g/l
Corking	:	Natural cork

