



## *Fruity and light Crémant Rosé*

### **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).

### **Technical aspects**

We pick the grapes between 11.5 and 12% of potential alcohol so that we just need to complete with very few sugar for second alcoholic fermentation in bottles.

We obtain the "pink" colour by direct pressuring.

### **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 Crémant Rosé stays on laths at least 15 months.

### **Savouring**

Because of its fruity side : red berries flavours, rose, pastry.

For apéritif but also with poached fish, fruit salad, red berries pies and of course strawberries.

AOC	:	Crémant de Loire
Grape variety	:	Cabernet Franc 100%
Soils	:	Sands
Harvesting	:	Hand picked
Maturing	:	15 to 18 months
Sweetness	:	6 g/l
Corking	:	Natural cork

