



No sugar nor sulphites added

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 12 and 12,5% of potential alcohol and we stop the 1st fermentation at 11,3% of alcohol, so that we still have enough residual sugar to complete the 2nd alcoholic fermentation.

Depending of the vintage, the malolactic fermentation will be fully or partially achieved so acidity will bring freshness to our Crémant without being aggressive.

No Sugar Added

To elaborate this very pure Crémant in which the grape will keep all its characteristic flavours, we do not use any sugar but the one of the grape nor add any liquor when disgorging.

Savouring

Because of its purity, its typical mineral flavour of Chenin Blanc.

Ideal for "apéritif", but also perfect with strong flavoured shellfish.

Selected by wine guide Gilbert & Gaillard 2011 : 84/100

AOC :	Crémant de Loire
Grape-variety :	Chenin blanc 100%
Soils :	Clay with flint
Harvesting :	Hand picked
Maturing :	24 months
Dosage :	None
Corking :	Natural cork

