



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, J.Delmare, AOC Crémant de Loire, Effervescent Brut Rosé

AOC Crémant de Loire, Vallée de la Loire et Centre, France

The J.DELMARE collection is a selection of the best terroirs in the communes of Saint-Melaine-sur-Aubance, near Angers, and Parnay, near Saumur. These schistose-clay and limestone-clay soils give our crémants great finesse. Hand-harvested, the Crémants de Loire from the J.DELMARE collection are made entirely on the estate.

PRESENTATION

J.DELMARE wines are made using the "Traditional" Champagne method, and benefit from exceptional ageing conditions in the troglodyte cellars dug into the rock at Château de Parnay.

LOCATION

Parnay

TERROIR

Clay, limestone and sandy soils.

WINEMAKING

Traditional method.

AGEING

Aged on the lees during 26 months, 0 dosage.

VARIETALS

Grolleau 30%, Chenin ou chenin blanc 30%

SERVING

10°C/48°F

AGEING POTENTIAL

5 to 10 years

TASTING

The attack on the palate is supple, light and airy, with little dosage... the hint of redcurrant and raspberry acidity reinforces the wine's youthful effect. A few notes of brioche, characteristic of the wine's time on the lees in the magnificent tuffeau cellars, add to the olfactory complexity at the end of the tasting, without weighing it down... quite the contrary.

FOOD PAIRINGS

Ideal for aperitifs and relaxing moments with friends, this wine will also accompany all desserts based on fresh red fruit (red fruit cup, strawberry and raspberry tartar, etc.), mousse or strawberry soup with wine, etc.

