



Loire, Domaine Couly, Fines bulles de l'ellipse, AOC Crémant de Loire, Effervescent Brut

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

Coming from a long line of winegrowers dating back to the 15th century, the Couly family has kept its roots in the heart of the village of Saint-Louans, while building a modern winery at the entrance to the town. Vincent Couly now manages the estate.

PRESENTATION

Siliceous-clay slopes located west of Chinon, it is from the vineyards grouped around the family home in Saint Louans. This terroir has been transmitted from generation to generation since the 15th century by Bertrand's maternal family. According to the legend, Saint Louans cured the disease with a glass of wine.

TERROIR

Clay & Limestone.

HARVEST

Manual harvesting

WINEMAKING

First fermentation in thermo-regulated stainless steel vats. The second fermentation takes place in the bottle according to the traditional method.

AGEING

12 months in barrels (500L) made from gently toasted wood from the Touraine forest.

VARIETALS

Chardonnay 60%, Chenin ou chenin blanc 20%, Cabernet franc 20%

13.5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.





SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The nose offers a lovely aromatic bouquet full of finesse, with notes of white fruit. The attack is lively, and the palate is structured by red fruit aromas, carried by fine acidity on a persistent finish.

FOOD PAIRINGS

Serve chilled as an aperitif, in a cocktail or with dessert.

