





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

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

PRESENTATION

Behind the wines, it is all the flavor and convictions of Saumur-Champigny, virtuous wines, respect for the grape varieties, their biodiversity, a desire to produce with nature and not against it.

LOCATION

Val de Loire Centre

TERROIR

Soil: 50% sandy plots, 50% clay-limestone

IN THE VINEYARD

Harvest: manual harvest in three successive sorts

WINEMAKING

Traditional method for the vinification.

Minimum 36 months of aging on slats.

VARIETAL

Pinot Noir 100%

GM: NO

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

SERVING

8°C/50°F

AGEING POTENTIAL

3 to 5 years

TASTING

This rosé crémant is very fresh, with pretty red fruits. It has aromas of strawberry and redcurrant, with a nice salinity. the bubbles are elegant and delicate.

FOOD PAIRINGS

This crémant will go wonderfully with your red fruit aperitifs and desserts.



