



Loire, Domaine la Paleine, Crémant de Loire, AOC Crémant de Loire, Effervescent Brut

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

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock. There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Clay-Limestone with blue flint

IN THE VINEYARD

Biodynamic vineyard certified by Demeter

Yield 40 hl/ha

Hand harvested in perforated boxes, grapes at 13% vol. potential ripeness

WINEMAKING

Alcoholic fermentation at 20°C in stainless steel vats stopped by filtration when it stays 24g of residual sugar. The fermentation restart during the racking to give the effervescence.

AGEING

Tirage in january, aged on the lies for 24 months.

VARIETALS

Chardonnay 80%, Chenin ou chenin blanc 20%

SERVING

8-10°C/46°F-50°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale yellow color, very fine mousse and aromas of fruit and almonds.

FOOD PAIRINGS

Aperitif, seafood, dessert.





demeter

REVIEWS AND AWARDS





