



Vignobles de la Loire

BRUNOLAFON
wine selection



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

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 40%, Chardonnay 30%, Chenin ou chenin blanc 30%

SERVING

10°C/48°F

AGEING POTENTIAL

5 to 10 years

TASTING

The complex nose combines the freshness of the Chardonnay grape (apples and acacia flowers) with the density of the Chenin (peaches and apricots) and the complexity of dried candied fruits and a hint of brioche. It gradually reveals itself and asserts itself with tenacity throughout the tasting.

FOOD PAIRINGS

As an aperitif on its own or with hot mild cheese puffs, crab brioche rolls, smoked salmon toast, hot and cold truffled poultry.

