



Loire, Domaines Choblet, Luminescence, France, Effervescent Brut

France

"I am not only a wine grower, but also a wine maker who creates emotions. Wine must be a pleasure; it is up to me to transmit it. Through tasting, we can have a universal language, provoke sensations, in France as well as abroad during my travels." Jerome Choblet in Sommelier International.

Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink winemaking for white wines.

TERROIR

Schist and pebbles

IN THE VINEYARD

Subtle blend of our local grapes in a traditional way to better express the character of each. The estate is cultivated using Sustainable Agriculture practices.

WINEMAKING

Traditional method.

AGEING

Aging on lath for at least 15 months

VARIETALS

Grolleau 40%, Chardonnay 30%, Melon de Bourgogne 30% Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Powerful and aromatic nose. The harmonious and elegant mouth reveals floral and fruity aromas. So fresh, rich but zesty palate on green apples, exotic fruits with coffee hints.

FOOD PAIRINGS

Aperitif, dessert.







