



# 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.







