





# Loire, Domaine Les 5 Chemins, France, Effervescent Brut

France

The history of the estate Les 5 Chemins began in 1864. The vineyard of the domain was then attached to the Château de la Sénaigerie. At the time, this castle founded the first grape harvesting center in the region. The winegrowers of the area brought their grapes by boat via the river Acheneau to the press of the castle. Since then, it has specialized in the elaboration of quality wines and now certified in organic farming.

#### **PRESENTATION**

15 years old Vines in which soil preparation and sustainable agriculture practices are the norm.

#### LOCATION

The estate is located in the wine-growing commune of Port Saint Père (Pays de la Loire region), on a high, windy hillside enjoying excellent sunshine.

### **TERROIR**

Schist and pebbles

## IN THE VINEYARD

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

## WINEMAKING

Low pressure in stainless steel vat.

#### AGEING

Aging on lath for at least 15 months

#### **VARIETALS**

Chardonnay 40%, Grolleau 30%, Melon de Bourgogne 30%

#### GM: No.

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

## SERVING

10°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.



