



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine Varinelles, Latypique, AOC Crémant de Loire, Effervescent Brut

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

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

### PRESENTATION

Behind the wines, it is all the flavor and convictions of Saumur-Champigny, virtuous wines, respect for the grape varieties, their biodiversity, a desire to produce with nature and not against it.

### LOCATION

Val de Loire Centre

### TERROIR

Soil: 50% sandy plots, 50% clay-limestone

### IN THE VINEYARD

Harvest: manual harvest in three successive sorts

### WINEMAKING

Traditional method for the vinification.

### AGEING

Minimum 36 months of aging on slats.

### VARIETAL

Chardonnay 100%

### GM: NO

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

### SERVING

8°C/50°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

Fresh wines, with a beautiful liveliness and aromas of citrus and white-fleshed fruits. The bubbles are fine and silky. As it ages, it will become rounder and give a nice texture.

### FOOD PAIRINGS

Aperitif, oysters, cheese and dessert.

