

Crémant de Loire De Chanceney Impetus 2016



WINEMAKING : Selection of plots on ripe fruit profiles. Manual harvest. Gentle pressing and fermentation at a cool temperature (18°C) for a good conservation of the aromas. Selection of press cores. Second fermentation in bottle according to the Traditional Method.

AGEING : The minimum 36 months of storage on slats before disgorging brings an incomparable fineness of bubble.

VARIETALS : Chardonnay 40%, Chenin blanc 40%, Cabernet franc 10%, Grolleau 10%

SERVING : Enjoy chilled (8°C)

FOOD PAIRINGS : This Crémant is an excellent aperitif. Enjoy chilled (8°C) it is a perfect accompaniment: white fishes (pick-perch), poultries (poularde with sauce), desserts (rhubarb tart, poached pears).