

Crémant de Loire Brut blanc

Prince Alexandre



TERROIR : The grapes for our "Prince Alexandre" sparkling white wine come from selected clay-limestone and tufa chalk terroirs located in the south of the Saumur area. Careful ageing in our cellars that gives its unique freshness and finesse.

WINEMAKING : The grapes are hand picked and gently pressed. Cool first fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for at least 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 65%, Chardonnay 20%, Cabernet franc 15%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy as an aperitif or simply for pleasure (soft cheeses, fruit tarts sorbets, etc.).



Pale yellow colour. Fine, persistent bead.



Fine, lively, complex bouquet, combining the freshness of Chenin blanc and the floral overtones of Chardonnay with Cabernet franc fruit.



Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

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