

Crémant de Loire Brut Les Andides



LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The grapes come from selected clay-limestone, tufa chalk, and shale terroirs to the south of the Saumur area. Careful ageing in our tufa chalk cellars enhances its freshness and finesse.

WINEMAKING : Handpicking of grapes, light pressing and cool fermentation (18°C) to preserve all the aromas. Second fermentation of selected wines in the bottle (according to the Méthode Traditionnelle).

AGEING : The bottles are stocked on racks for at least 18 to 24 months (minimum) in our tufa cellars to develop an incomparably fine bead.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : This Crémant de Loire blanc Brut is an excellent aperitif. It will delight your guests throughout the meal. Its crisp, lively character makes it the ideal sparkling wine with which to start off the evening.



Pale yellow colour. Elegant and regular bead.



Complex nose, combining the freshness and the typical floral bouquet of Chenin blanc, the fruity aromas of Chardonnay and Cabernet franc.



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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