

M. BONNAMY



Crémant de Loire Brut Blanc "Maurice Bonnamy"

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

PRESENTATION

A fresh, generous Loire Valley wine for unforgettable moments with friends and family !

LOCATION

South of the Saumur area.

TERROIR

The grapes for our "Bonnamy" cuvée come from selected clay-limestone, tufa chalk, and shale terroirs. Careful ageing in our tufa chalk cellars enhances its freshness and finesse. Vineyard size : 100 hectares.

IN THE VINEYARD

Hand picking

WINEMAKING

Gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 18 months before disgorging, to develop an incomparably fine bead.

VARIETALS

Chenin ou chenin blanc 65%, Chardonnay 20%, Cabernet franc 15%

SERVING

Enjoy chilled (8-10°C).

TASTING

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).

FOOD PAIRINGS

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

REVIEWS AND AWARDS

97/100

Loire buyers' Selection 2021

