

Crémant de Loire Brut Blanc "Maurice Bonnamy"



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.

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).

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

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