



Crémant de Loire Brut La Petite Marquise

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

This cuvée is emblematic of our know-how in producing fine, sparkling Loire wines according to the Méthode Traditionnelle.

LOCATION

Our cuvée is made from grapes grown on selected southern plots near Saumur.

TERROIR

The grapes for our cuvée 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

Hand picking, 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 blanc 90%, Chardonnay 5%, Cabernet franc 5%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow colour. Fine, persistent bead.

AT NOSE

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

ON THE PALATE

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

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

