



Crémant de Loire Brut La Perrière

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

Robert et Marcel is above all the emblem of a beautiful collective history, a history that brings together winemakers who have learned to do things well and to do them together!

This wine, made according to the "Méthode Traditionnelle", is the expression of the know-how of passionate winegrowers.

PRESENTATION

The assembling of the Chenin, of the Chardonnay and the Cabernet Franc give this cuvée a beautiful complexity and unctuousity.

LOCATION

The temperate climate of the Loire Valley allows the grapes to develop an ideal maturation, thus delivering wines with intense aromas.

TERROIR

The vineyard is located on the tuffeau (chalk) hills of the Saumur region.

AGEING

The juices are selected and only the finest and most balanced enter the final assembling. Aged on laths for a minimum of 24 months in our natural tuffeau cellars.

VARIETALS

12.5 % VOL.

Chenin Blanc 65%, Chardonnay 20%, Cabernet franc 15%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow color with brilliant highlights. Fine, persistent bubbles.

AT NOSE

Deliciously brioche-like aromatic intensity where pear and vine peach mingle.

ON THE PALATE

Ample and creamy evolving in harmony. Aromatic complexity with rich notes of fresh fruit pastries.

FOOD PAIRINGS

To be enjoyed during cocktails and receptions, as an accompaniment to spiced dishes (sea bream ceviche, beef carpaccion with Thai sauce or curry gambas' skewers) or red fruit desserts.

REVIEWS AND AWARDS



86/100
Or
Gilbert & Gaillard

