

Crémant de Loire Blanc Brut

Escapade



LOCATION : The grapes for this cuvée are harvested by hand in our vineyards located in Montreuil-Bellay, in the heart of the Saumur region.

TERROIR : The terroir where our vines thrive is made up of tuffeau chalk.

WINEMAKING : Thanks to manual harvesting, gentle pressing and fermentation at a cool temperature (8°C), the preservation of aromas is maintained. The second fermentation takes place in the bottle according to the Traditional Method after the selection of the best juices.

AGEING : In the heart of our tuffeau cellars and thanks to an ageing period of at least 12 months, the bubbles that evolve in our wines are of incomparable finesse.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Serve between 8 and 10°C. (46 and 50°F)

FOOD PAIRINGS : Aperitif like Avocado verrines or with creamy desserts like vegan Pana Cotta

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