



ESCAPADE



Crémant de Loire Blanc Brut Escapade

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

Produced from organically grown grapes and a strong commitment to the environment. This vintage testifies the progress of our wine-making techniques, which allow us to produce with that respects each actors and factors of its process.

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.

IN THE VINEYARD

The work in the vineyard is meticulous and scrupulous, so that water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

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.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

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

TASTING

This cuvée reveals delicate aromas of yellow-fleshed fruit (juicy pear, peach), citrus fruit and fresh mint. The attack on the palate is creamy, revealed by bubbles that bring smoothness. The finish is lingering, with notes of dried fruit and liquorice. The colour is yellow and golden.

FOOD PAIRINGS

Aperitif like Avocado verrines or with creamy desserts like vegan Pana Cotta

REVIEWS AND AWARDS

Argent

Sakura Japan Women's Wine Awards

