

# Saumur Demi-Sec Deligeroy



**TERROIR :** Clay-limestone soil, along with a subtle blend of Chenin blanc, Cabernet Franc, and Chardonnay have given his wine its unique character.

**WINEMAKING :** Pneumatic pressing that gives the best juices. Alcoholic fermentation at low temperature (18°C) to preserve all the aromas. Second fermentation in bottle according to the Méthode Traditionnelle.

**AGEING :** Aged for a minimum of 16 months on the lees in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

**VARIETALS :** Chenin blanc 95%, Chardonnay 5%

**SERVING :** Serve chilled (6-8°C).

**FOOD PAIRINGS :** Saumur Brut is an excellent aperitif. Its crisp, lively character makes it the ideal wine with which to start off the evening. Cuvee Deligeroy is a perfect choice to accompany salty-sweet aperitif, desserts (macaron) and fruit salad.



Attractive straw yellow colour. The bubbles are fine and the bead is regular.



Intense nose of flower, noney and citrus (grapefruit) aromas.



This sparkling wine is fresh and lively on the palate, with a very elegant aftertaste (mint notes). Despite a very low sugar level, this wine is light and well-balanced.

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