

# Crémant de Loire Brut Rosé

## La Petite Marquise



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

**TERROIR :** The clay-limestone terroir promotes perfect ripening and ageing in our tuffeau chalk cellars gives this cuvée its superb freshness, fruit, and character.

**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 tuffeau cellars for a minimum of 12 to 16 months before disgorging, to develop an incomparably fine bead.

**VARIETALS :** Cabernet franc 100%

**ALCOHOL CONTENT :** 12.5 % vol.

**SERVING :** Enjoy chilled (8-10°C).

**FOOD PAIRINGS :** Enjoy as an aperitif (quiches & savoury cakes), with desserts (red-berry fruit sorbet, chocolate tart, dried-fruit desserts, with honey or red-berry fruit), or simply for pleasure.



Lovely pink colour with brilliant highlights. Fine, persistent bead.



Freshness and finesse: fine, lively bouquet with fresh, red-berry fruit aromas (wild strawberries and cherries).



Lively initial impression on the palate and good aromatic intensity. Well-balanced on the palate, following through with a fresh, wonderfully subtle aftertaste).

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)