



Crémant de Loire Cuvée de la Chevalerie

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

TERROIR

The grapes come from selected clay-limestone, tuffeau chalk, and shale terroirs from the southern area of Saumur. Careful ageing in our tuffeau galleries enhances its freshness and finesse.

WINEMAKING

Hand picking, gentle pressing and cool fermentation (18°C) ensure that all the aromas are preserved. The second fermentation is made in the bottle from a selection of the best wines, according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tuffeau galleries for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS

Chenin ou chenin blanc, Chardonnay, Cabernet franc

12.5 % VOL.

VISUAL APPEARANCE

Pale yellow colour. Fine, persistent bead.

AT NOSE

Fine, lively, complex bouquet, combining the freshness of Chenin Blanc and the floral overtones of Chardonnay with Cabernet Franc fruit.

ON THE PALATE

Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

FOOD PAIRINGS

Enjoy chilled (8-10°C) from aperitif to dessert, with hummus, as an accompaniment to curried prawns or a cheese platter (comté, mimolette)

REVIEWS AND AWARDS

96/100

Loire Buyers' Selection 2021

WineSpirits
MAGAZINE

85/100

Wine & Spirits

