



DELIGEROY



Saumur Brut Deligeroy

AOP Saumur, Vallée de la Loire et Centre, France

DELIGEROY is inspired by the Latin name of the Loire River, « Liger ». It is a tribute to this region of the kings of France, rich in winemaking know-how and history.

DELIGEROY is a promise of quality. The wines embody the spirit of the Loire Valley, combining elegance, celebration and excellence.

PRESENTATION

The meticulous selection of the grapes, of the noblest juices, the vinification according to the traditional method and the ageing on laths in our tuffeau galleries make Deligeroy the perfect pairing for moments of sharing.

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).

VISUAL APPEARANCE

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

AT NOSE

The floral bouquet is typical of Chenin blanc.

ON THE PALATE

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

FOOD PAIRINGS

Saumur Brut is an excellent aperitif. Its crisp, lively character makes it the ideal wine with which to start off the evening. Cuvée Deligeroy is a perfect choice to accompany all starters but also fishes and poultry cooked with cream.

