

Crémant de Loire Brut Rosé Maurice Bonnamy



LOCATION : Our "Bonnamy" rosé cuvée is made from grapes grown on selected plots to the south of Saumur.

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

Vineyard size : 90 hectares

WINEMAKING : 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 tufa cellars for a minimum of 12 to 18 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy chilled (8-10°C)

FOOD PAIRINGS : 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.

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