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.