

M. BONNAMY



Crémant de Loire Brut Rosé Maurice Bonnamy

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

PRESENTATION

A fresh, generous Loire Valley wine for unforgettable moments with friends and family !

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

IN THE VINEYARD

Hand picking

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.

VARIETAL

Cabernet franc 100%

SERVING

Enjoy chilled (8-10°C)

TASTING

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.

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.

REVIEWS AND AWARDS

89/100
Loire Buyers' Selection 2021

