



PHILIPPE DE VALOIS

Philippe de Valois Crémant de Loire Brut

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



PRESENTATION

King of France and fierce advocate for his region – The Loire Valley – Philippe de Valois possessed numerous lordships, lands and vineyards.

During his reign, he defended and promoted the French know-how for the radiance of his beloved country and the conservation of its mores.

It is thanks to these great figures of History that we today possess such a wide terroir richness, including the wine region of the Loire Valley.

TERROIR

The appellation area of Crémant de Loire is set across a wide territory along the Loire from the Anjou to the Touraine regions. The vineyards have tuffeau chalk, sand and flint clay undergrounds.

WINEMAKING

The winemaking process of our cuvées is made according to the traditional method with the second fermentation made in the bottle aside from the manual harvests, a meticulous selection of qualitative grapes, the ageing on laths for at least 12 months in our tuffeau cellars... To create these refined cuvées, as a tribute to Philippe de Valois, fierce defendant of his local heritage.

VARIETALS

Chenin blanc 70%, Chardonnay 20%, Cabernet franc 10%

TECHNICAL DATA

Dosage: 12 g/l

12.5 % VOL.

VISUAL APPEARANCE

Pale yellow color with lively bubbles.

AT NOSE

Perfect balance between the finesse of floral notes and the roundness of fruits.

ON THE PALATE

To the mouth, fresh fruit notes – of pear and juicy yellow peaches – meld to delicate aromas of white flowers.

FOOD PAIRINGS

To be paired with a mixed-salad, Pata-negra cured meat and camember or for dessert with a lemon sorbet and a light meringue.

REVIEWS AND AWARDS



91/100

Argent

France International Wine Awards Argent





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