

Philippe de Valois Crémant de Loire Brut



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 ou chenin blanc 70%, Chardonnay 20%, Cabernet franc 10%

ALCOHOL CONTENT : 12.5 % vol.

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.



Pale yellow color with lively bubbles.



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



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

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