



## La Chevalerie, Crémant de Loire, Brut Rosé

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



### TERROIR

Our "Cuvée La Chevalerie" rosé cuvée is made from grapes grown on selected plots to the south of Saumur. The clay-limestone terroir promotes perfect ripening and ageing in our tufa chalk cellars gives this cuvée its superb freshness, fruit, and character.

### WINEMAKING

Hand picking, 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 12 months before disgorging, to develop an incomparably fine bead.

### SERVING

Enjoy chilled (8-10°C).

### AGEING POTENTIAL

Enjoy all year long

### 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

Enjoy chilled (8-10°C) as an aperitif, with grilled sardines or a raspberry tartlet.

### REVIEWS AND AWARDS

86/100  
Loire Buyers' Selection 2021

