

La Chevalerie, Crémant de Loire, Brut Rosé



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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).

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

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