



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

