



49M, AOP Crémant de Loire, Effervescent Brut Rosé

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

When you open a 49M bottle, an estimated 49M bubbles are released. The fine chain of bubbles is the result of a second fermentation directly in the bottle and a long aging process in the cellar.

TERROIR

The grapes come from selected terroirs of clay-limestone and tuffeau in the southern Saumur region. Careful aging in our chalky tuffeau cellars enhances its freshness and finesse

WINEMAKING

Hand-harvesting, gentle pressing and cool fermentation (18°C) preserve all the aromas. A second fermentation in the bottle of a selection of the finest wines, using the Traditional Method, brings its bubbles to this cuvée.

AGEING

Bottles are stored horizontally on wooden laths in our tuffeau cellars for a minimum of 12 months before disgorging, to develop bubbles of incomparable finesse.

VARIETAL

Cabernet franc 100%

TECHNICAL DATA

Dosage: 8 g/l

SERVING

Serve Chilled (8-10°C).

TASTING

Can be enjoyed for 3 years with the same tasting profile. Kept in good conditions, it will develop complex aromas after this stage.

VISUAL APPEARANCE

Beautiful bright pink hues. The bubbles are fine and persistent.

AT NOSE

The nose opens to subtle red fruit aromas (wild strawberries and cherries).

ON THE PALATE

The attack is lively and the aromatic intensity is striking. The mouth is well balanced, its finale is fresh and beautifully subtle.

FOOD PAIRINGS

To be served during an aperitive, with a salmon and caper's quiche, a red tuna sashimi or a delicious chocolate tart and its cherry coulis.

