

49M, AOP Crémant de Loire, Effervescent Brut Rosé



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve Chilled (8-10°C).

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.



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



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



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

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