



# 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.

