

# De Chanceny



## Crémant de Loire Brut De Chanceny

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

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.

### PRESENTATION

Since 1975, the Crémant de Loire appellation has continuously been recognized for the typicity of its clay-limestone terroir. The subtle blend of the three grape varieties that composes our cuvée, combined with careful ageing in our tuffeau cellars, gives it freshness and finesse. Our team works with passion the juices to make our De Chanceny cuvées elegant, rich and unique. Our Crémant de Loire Brut is the signature cuvée that embodies De Chanceny's style, it reflects our passion for wine, for the art-de-vivre and celebration of the Loire Valley. Each year, a meticulous work is made out in our cellars to preserve this style over time.

### LOCATION

The production area of Crémant de Loire, located south of the Loire, covers 2,350 hectares. Our vineyards are located around the villages of Montreuil Bellay and Brossay, in the southern area of the Saumur region.

### TERROIR

The vines selected for De Chanceny wines are located on tuffeau terroirs. Tender and white, this stone was used for the construction of the Loire castles, but it is also ideal for wine growing: it retains and redistributes rainwater on the land.

### WINEMAKING

The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.

### AGEING

The 18 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

### VARIETALS

Chenin blanc 65%, Chardonnay 20%, Cabernet franc 15%

### TECHNICAL DATA

Dosage: 8 g/l

12.5 % VOL.

### SERVING

Serve chilled (46-50°F).

### VISUAL APPEARANCE

Pale yellow colour with golden highlights. Fine persistent bubbles.

### AT NOSE

The nose reveals the floral character of the Chenin blanc, the freshness of the Chardonnay and the fruit of the Cabernet franc for a singular balance and harmony.



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### ON THE PALATE

The attack is lively with a rich structures that evolves in finesse. Beautiful aromatic persistence in the mouth with hints of fresh fruit, of pear and peach.

### FOOD PAIRINGS


To be enjoyed with an aperitif (hummus with vegetables, curried prawns, falafel with mint and yoghurt sauce) or with a cheese platter (comté, mimolette) and for all moments of pleasure and sharing.

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