

Prince Alexandre, AOP Crémant de Loire, Effervescent Brut

VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS

LOCATION : The Crémant de Loire production area, south of the Loire, covers 2,350 hectares. Our vines are located around the commune of Montreuil-Bellay, in the south of the Saumur region

TERROIR : Over 20% of our vines are grown organically. This more responsible and thoughtful approach enables us to create different wine profiles and to think about the vines of tomorrow. The selected vines are located on tuffeau soil. Tender and white, it was used to build the châteaux of the Loire, but it's also ideal for growing vines: it retains and redistributes rainwater over the soil.

WINEMAKING : The grapes are hand-picked and gently pressed. An initial cool fermentation (18°C) preserves all the aromas. Second fermentation in the bottle, using the Traditional Method.

AGEING : The bottles are stored horizontally on wooden slats in our tuffeau cellars for at least 18 months before being disgorged, to develop an incomparably fine perlage.

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

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : The attack is creamy, enhanced by the bubbles that add smoothness. Superb balance of freshness and roundness. The finish lingers on notes of dried fruit and liquorice.



Beautiful golden yellow colour. Fine, persistent bubbles.



The nose is seductive, with delicate aromas of yellow-fleshed fruit (juicy pear, peach), citrus and fresh mint.



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