



Crémant de Loire De Chanceny Impetus 2016

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

De Chanceny, the emblem of our know-how in the production of fine Loire bubbles using the traditional method since 1953.



PRESENTATION

A superb selection of Chardonnay, Chenin blanc, Chardonnay and Grolleau on limestone, a careful manual harvest, a selection of the heart of the press at the time of pressing, a maturation of more than three years in our tufa chalk galleries, and a refined expedition liqueur have made it possible to create "Impetus", a cuvée full of richness, elegance and character.

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. The best grapes from the best plots are selected for our Crémant de Loire Impetus De Chanceny.

WINEMAKING

Selection of plots on ripe fruit profiles. Manual harvest. Gentle pressing and fermentation at a cool temperature (18°C) for a good conservation of the aromas. Selection of press cores. Second fermentation in bottle according to the Traditional Method.

AGEING

The minimum 48 months of storage on slats before disgorging brings an incomparable fineness of bubble.

VARIETALS

Chardonnay 40%, Chenin blanc 40%, Cabernet franc 10%, Grolleau 10%

SERVING

Enjoy chilled (8°C)

AGEING POTENTIAL

2 to 3 years

TASTING

Golden yellow colour. The bubbles are fine and persistent. The nose opens up with notes of candied lemon, yellow peach, mint and pastry cream, enhanced by hints of grilled toast and moka. The effervescence is particularly creamy. Ample and smooth on the palate. Long aftertaste with aromas of dried fruits."

VISUAL APPEARANCE

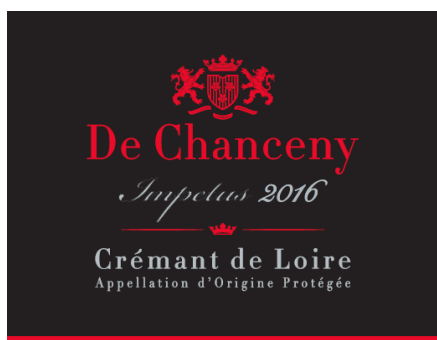
Beautiful golden yellow color with bright hues. The bubble is fine and persistent.

AT NOSE

The nose opens with notes of candied lemon, of yellow peach, mint and custard. Hints of toasts and mocha are revealed with finesse.

ON THE PALATE

Creamy effervescence. The mouth is voluminous and has an enveloping structure. The finale is persistent with notes of dried fruit.



FOOD PAIRINGS

To be served from the aperitif to the dessert, to accompany elaborate dishes (sea bass and basil's carpaccio, morels' ravioles, apple and apricot crumble with basil) to sublimate your moments of pleasure and tasting.

