



# PRINCE ALEXANDRE



## Crémant de Loire Brut blanc Prince Alexandre

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

### TERROIR

The grapes for our "Prince Alexandre" sparkling white wine come from selected clay-limestone and tufa chalk terroirs located in the south of the Saumur area. Careful ageing in our cellars that gives its unique freshness and finesse.

### WINEMAKING

The grapes are hand picked and gently pressed. Cool first fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle, according to the Méthode Traditionnelle.

### AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for at least 12 months before disgorging, to develop an incomparably fine bead.

### VARIETALS

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

### TECHNICAL DATA

Dosage: 12 g/l

12.5 % VOL.

### SERVING

Enjoy chilled (8-10°C).

### VISUAL APPEARANCE

Pale yellow colour. Fine, persistent bead.

### AT NOSE

Fine, lively, complex bouquet, combining the freshness of Chenin blanc and the floral overtones of Chardonnay with Cabernet franc fruit.

### ON THE PALATE

Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

### FOOD PAIRINGS

Enjoy as an aperitif or simply for pleasure (soft cheeses, fruit tarts sorbets, etc.).

### REVIEWS AND AWARDS

87/100  
Loire Buyers' Selection 2021



86/100  
Or  
Gilbert & Gaillard

