



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

