

Crémant de Loire Demi-Sec Deligeroy



LOCATION : The production area of Crémant de Loire, located in the south of the Loire, covers 2700 hectares. It is made from Chenin blanc, Chardonnay and Cabernet franc grapes selected from a plot in the southern part of the Saumur region.

TERROIR : The grapes come from clay-limestone, tuffeau and schist soils in the south of Saumur. Hand harvesting allows us to carefully select the fruits for our fine sparkling wines.

WINEMAKING : Gentle pressing and cool fermentation (18°C) preserve the delicate and pure aromas of the grapes. The second fermentation in the bottle, according to the 'traditional method', brings elegant bubbles to our wines.

AGEING : Bottles are then aged on laths for a minimum of 12 months, before disgorging, in our tuffeau cellars.

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

SERVING : Serve Chilled (8-10°C).

FOOD PAIRINGS : To be served during an aperitive, with a shrimp coconut curry, sweet and sour chicken plate or a red fruit sorbet.



Bright yellow color. Fine and persistent bubble.



Refined, lively and complex notes melding the freshness of the Chenin blanc and the floral hints of the Chardonnay to the fruit of the Cabernet franc. The roundness is brought with hints of honey and fresh pastries.



The structure is round and structured with white flowers and candied fruits aromas. The finale is long and enjoyable with notes of toasted brioche.

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