

Crémant de Loire Brut De Chanceney



LOCATION : The production area of Crémant de Loire, located south of the Loire, covers 2,350 hectares. Our vineyards are located around the villages of Montreuil Bellay and Brossay, in the southern area of the Saumur region.

TERROIR : The vines selected for De Chanceney 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.

WINEMAKING : The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.

AGEING : The 18 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

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

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : To be enjoyed with an aperitif (hummus with vegetables, curried prawns, falafel with mint and yoghurt sauce) or with a cheese platter (comté, mimolette) and for all moments of pleasure and sharing.



Pale yellow colour with golden highlights.
Fine persistent bubbles.



The nose reveals the floral character of the Chenin blanc, the freshness of the Chardonnay and the fruit of the Cabernet franc for a singular balance and harmony.



The attack is lively with a rich structures that evolves in finesse. Beautiful aromatic persistence in the mouth with hints of fresh fruit, of pear and peach.

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