

Crémant de Loire Demi-Sec Rosé De Chanceny



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

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.

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 : Cabernet franc 90%, Grolleau 10%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : It is the perfect accompaniment to asian dishes (Thai shrimp stir-fry, spring rolls in nuoc mam sauce, lobster grilled with tamarind), desserts (apricot-basil tart, clafoutis with red fruits coulis) and for all moments of pleasure and sharing.



Attractive salmon pink colour with brilliant reflections. Fine persistent bubbles.



On the nose, notes of peaches in syrup, strawberry jam and a hint of citrus bring roundness to this wine.



The foam is smooth with notes of sweet pomelo, marshmallow and sour candy. A nice liveliness gives a nice balance to this wine.

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