

De Chanceny



Crémant de Loire Demi-Sec Rosé De Chanceny

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

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.

PRESENTATION

Since 1975, the Crémant de Loire appellation has continuously been recognized for the typicity of its clay-limestone terroir. The subtle blend of the two grape varieties that composes our cuvée, combined with careful ageing in our tuffeau cellars, gives it freshness and finesse. The blending of Cabernet franc, a typical grape variety from the region of Saumur, and of Grolleau makes this cuvée charming and recognizable with its red fruit aromas. Our team works with passion the juices to make our De Chanceny cuvées elegant, rich and unique.

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%

TECHNICAL DATA

Dosage: 35 g/l

12.5 % VOL.

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

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

AT NOSE

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



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www.dechanceny.com  

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ON THE PALATE

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



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.

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