

Crémant de Loire Brut Rosé BIO 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 Montreuil Bellay, in the southern area of the Saumur region.

TERROIR : More than 20% of our vines are grown organically. This more responsible and thoughtful approach allows us to create different wine profiles and to think about the future of and for our vines. 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%

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : It will accompany aperitifs, Italian dishes (risotto with saffron and parmesan, pizza with tomato sauce, basil and burrata), desserts (sorbet, red fruits tartlet) and for all moments of pleasure and sharing.



Pale pink colour with bright hues. Fine persistent bubbles.



The nose brings a nice aromatic palette full of finesse where notes of grapefruit and sweet spices blend.



The attack is lively, the mouth is structured with red fruits aromas, carried by a beautiful acidity on a persistent finale.

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