

De Chanceny

Crémant de Loire Brut BIO 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 Chenin blanc that composes our cuvée, combined with careful ageing in our tuffeau cellars, gives it freshness and finesse. Our team works with passion the juices to make our De Chanceny cuvées elegant, rich and unique. Our Crémant de Loire Brut Bio De Chanceny is recognisable by its fresh and light profile, with beautiful citrus notes.

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.

VARIETAL

Chenin blanc 100%

12.5 % VOL.

TECHNICAL DATA

Dosage: 10 g/l

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

Beautiful golden yellow color. Fine persistent bubbles.

AT NOSE

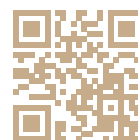
The nose is enticing with its delicate aromas of yellow-fleshed fruit (juicy pear, peach), citrus and fresh mint.



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Crémant de Loire
Appellation d'Origine Protégée
Méthode Traditionnelle



Brut
Vin Biologique





ON THE PALATE

The attack is creamy, revealed by its bubbles bringing unctuousness. Superb balance between freshness and roundness. Persistent finale with notes of dried fruit and liquorice.

FOOD PAIRINGS

To be enjoyed with an aperitif (octopus tapas), as an accompaniment to iodized dishes (salmon gravlax), for dessert (pear and honey clafoutis) and for all moments of pleasure and sharing.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

