

Crémant de Loire Brut 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 : Chenin blanc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

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.



Beautiful golden yellow color. Fine persistent bubbles.



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



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.

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