

# De Chanceny, Crémant de Loire

## BIO, AOP Crémant de Loire,

## Effervescent Brut Rosé

VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS

**LOCATION :** The Crémant de Loire production area, south of the Loire, covers 2,350 hectares. Our vines are located around the commune of Montreuil-Bellay, in the south of the Saumur region.

**TERROIR :** Over 20% of our vines are grown organically. This more responsible and thoughtful approach enables us to create different wine profiles and to think about the vines of tomorrow. The selected vines are located on tuffeau soil. Tender and white, it was used to build the châteaux of the Loire, but it's also ideal for growing vines: it retains and redistributes rainwater over the land.

**WINEMAKING :** The grapes are harvested by hand. Gentle pressing and fermentation at a cool temperature (18°C) ensure that the aromas are well preserved. The second fermentation is carried out according to the Traditional Method, in the bottle, after a selection of the best juices.

**AGEING :** The 18 months of ageing on laths in our tuffeau cellars before disgorging give this wine an incomparable finesse of bubbles.

**VARIETALS :** Cabernet franc 90%, Grolleau 10%

**SERVING :** Serve chilled (46-50°F).

**FOOD PAIRINGS :** It goes well with aperitifs, Italian dishes (saffron and parmesan risotto, pizza with tomato, basil and burrata sauce), desserts (sorbet, red fruit tartlet) and all those moments of pleasure and sharing.



Pale pink colour with brilliant highlights.  
Fine, persistent bubbles.



The nose offers a lovely aromatic palette full of finesse, with notes of grapefruit and sweet spices.



The attack is lively, and the palate is structured with aromas of red fruit, carried by fine acidity on a lingering finish.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)