



Crémant de Loire Impetus De Chanceny

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

Head east to slowly travel up the Loire towards the Saumur region to meet the Crémant de Loire De Chanceny Impetus and its oenologist Eric Laurent. Aged for 48 months in the underground tufa galleries typical of the region, this charming and refined cuvée takes all the time it needs to develop a strong character.



PRESENTATION

Impetus is the result of the blending of the four main grape varieties of the Loire Valley, each of which gives it complex character traits and specific aromas. Fiery and exhilarating, it is a complex wine with a unique plenitude. A specific liqueur has been created to highlight its aromatic palette and its structure to obtain a Crémant of a rare quality. Our Impetus De Chanceny is the result of the most delicate work of our winegrowers and oenologists.

LOCATION

The production area of Crémant de Loire, located in the south of the Loire, covers 2,350 hectares. Our vines, of the four grape varieties that composes our cuvée, are in 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. The best grapes from the best plots are selected for our Crémant de Loire Impetus De Chanceny.

WINEMAKING

A meticulous selection of Chardonnay, of Chenin Blanc, of Cabernet Franc and 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 84 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

VARIETALS

Chardonnay 40%, Chenin blanc 40%, Cabernet franc 10%, Grolleau 10%

TECHNICAL DATA

Dosage: 3 g/l

12.5 % VOL.

SERVING

Serve chilled (46°F).

VISUAL APPEARANCE

Beautiful golden yellow color with bright hues. The bubble is fine and persistent.

AT NOSE

The nose opens with notes of candied lemon, of yellow peach, mint and custard. Hints of toasts and mocha are revealed with finesse.



ON THE PALATE

Creamy effervescence. The mouth is voluminous and has an enveloping structure. The finale is persistent with notes of dried fruit.

FOOD PAIRINGS

To be served from the aperitif to the dessert, to accompany elaborate dishes (sea bass and basil's carpaccio, morels' ravioles, apple and apricot crumble with basil) to sublimite your moments of pleasure and tasting.

REVIEWS AND AWARDS



Millésime 2015

Bronze

Decanter World Wine Awards Bronze 2022



Or

Decanter World Wine Awards Or 2020

