



49M, Crémant de Loire, AOP, Brut

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

When you open a 49M bottle, an estimated 49M bubbles are released. The fine chain of bubbles is the result of a second fermentation directly in the bottle and a long aging process in the cellar.

TERROIR

The grapes come from selected terroirs of clay-limestone, tuffeau and schist in the southern Saumur region. Careful aging in our chalky tuffeau cellars enhances its freshness and finesse

WINEMAKING

Hand-harvesting, gentle pressing and cool fermentation (18°C) preserve all the aromas. A second fermentation in the bottle of a selection of the finest wines, using the Traditional Method, brings its bubbles to this cuvée.

AGEING

Bottles are stored horizontally on wooden laths in our tuffeau cellars for a minimum of 12 months before disgorging, to develop bubbles of incomparable finesse.

TASTING

Light yellow color. Fine, persistent bubbles. Fine, lively and complex bouquet, combining the freshness of Chenin Blanc and the floral notes of Chardonnay with the fruit of Cabernet Franc. Lively attack on the palate, round structure and elegant finish. The finish is long and pleasant, with notes of fresh fruit (pears, peaches).

