

# DELIGEROY



# Crémant de Loire Brut Excellence Deligeroy

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

Deligeroy is inspired by the Latin name for the Loire, 'Liger', a tribute to this region of the kings of France, rich in wine expertise and history.

Deligeroy is a promise of quality, its wines the embodiment of the spirit and art of living of the Loire Valley, combining elegance, celebration and excellence.

#### **PRESENTATION**

Careful selection of grapes and the finest juices, traditional winemaking methods and ageing in our tufa galleries make this wine the perfect companion for sharing.

#### LOCATION

The temperate climate of the Loire Valley allows the grapes to ripen perfectly, producing wines with intense aromas.

#### **TERROIR**

The vineyards are planted on the tuffeau (chalk) hills of the Saumur region

#### AGFING

The juices are selected and only the finest and most balanced go into the final blend. Aged on laths for 24 months in our natural tuffeau cellars.

# **VARIETALS**

Chenin blanc 65%, Chardonnay 20%, Cabernet franc 15%

12.5 % VOL.

### **SERVING**

Servir chilled (8-10°C).

# VISUAL APPEARANCE

Pale yellow colour with brilliant highlights. Fine, persistent bubbles

#### AT NOSE

Intensely aromatic, deliciously brioche-like, combining pear and vine peach

# ON THE PALATE

Ample and creamy, evolving in harmony. Aromatic complexity with rich notes of fresh fruit pastries.

## **FOOD PAIRINGS**

Enjoy it with cocktails and receptions, as an accompaniment to spicy dishes (royal sea bream ceviche, beef carpaccio with Thai sauce or prawn skewers with curry) or red fruit desserts.



