

Crémant de Loire Brut La Petite Marquise



LOCATION : Our cuvée is made from grapes grown on selected southern plots near Saumur.

TERROIR : The grapes for our cuvée come from selected clay-limestone, tufa chalk, and shale terroirs to the south of the Saumur area. Careful ageing in our tufa chalk cellars enhances its freshness and finesse.

WINEMAKING : Hand picking, gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 18 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 90%, Chardonnay 5%, Cabernet franc 5%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy as an aperitif or simply for pleasure (soft cheeses, fruit tarts sorbets, etc.).



Pale yellow colour. Fine, persistent bead.



Fine, lively, complex bouquet, combining the freshness of Chenin Blanc and the floral overtones of Chardonnay with Cabernet Franc fruit.



Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

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