



## Crémant de Loire Brut La Petite Marquise

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



This cuvée is emblematic of our know-how in producing fine, sparkling Loire wines according to the Méthode Traditionnelle.

### 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).

### VISUAL APPEARANCE

Pale yellow colour. Fine, persistent bead.

### AT NOSE

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

### ON THE PALATE

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).

### FOOD PAIRINGS

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



CRÉMANT DE LOIRE  
Appellation Crémant de Loire Contrôlée  
LA PETITE MARQUISE

Brut

12.5% alc./vol. PRODUCT OF FRANCE/PRODUIT DE FRANCE - SPARKLING WINE/VIN MOUSSEUX 750 mL

