

Crémant de Loire Brut R&M

Édition Festival BD



LOCATION : The temperate climate of the Loire Valley allows the grapes to develop an ideal maturation, thus delivering wines with intense aromas.

TERROIR : The vineyard is located on the tuffeau (chalk) hills of the Saumur region.

AGEING : The juices are selected and only the finest and most balanced enter the final assembling. Aged on laths for a minimum of 24 months in our natural tuffeau cellars.

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

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed during cocktails and receptions, as an accompaniment to spiced dishes (sea bream ceviche, beef carpaccion with Thai sauce or curry gambas' skewers) or red fruit desserts.



Pale yellow color with brilliant highlights.
Fine, persistent bubbles.



Deliciously brioche-like aromatic intensity
where pear and vine peach mingle.



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

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