

Crémant de Loire Brut Rosé De Chanceny



LOCATION : The production area of Crémant de Loire, located south of the Loire, covers 2,350 hectares. Our vineyards are located around the village of Brossay, in the southern area of the Saumur region.

TERROIR : The vines selected for De Chanceny wines are located on tuffeau terroirs. Tender and white, this stone was used for the construction of the Loire castles, but it is also ideal for wine growing: it retains and redistributes rainwater on the land.

WINEMAKING : The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.

AGEING : The 18 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

VARIETALS : Cabernet franc 90%, Grolleau 10%

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : To be enjoyed with an aperitif, as an accompaniment to sunny days' dishes (grilled sardines, galician octopus), desserts (raspberry tartlet) and for all moments of pleasure and sharing.



Beautiful salmon pink color with bright hues. Fine persistent bubbles.



The nose is fine with pronounced aromas of fresh red fruits.



The attack is lively, with a beautiful aromatic intensity. The mouth is well balanced, enhanced by a fresh finish with rich aromas of strawberry, rose and cherry.

www.lesvignoblesedonis.com