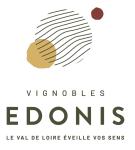
Saumur Demi-Sec Deligeroy





TERROIR: Clay-limestone soil, along with a subtle blend of Chenin blanc, Cabernet Franc, and Chardonnay have given his wine its unique character.

WINEMAKING: Pneumatic pressing that gives the best juices. Alcoholic fermentation at low temperature (18°C) to preserve all the aromas. Second fermentation in bottle according to the Méthode Traditionnelle.

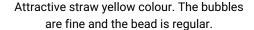
AGEING: Aged for a minimum of 16 months on the lees in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

VARIETALS: Chenin blanc 95%, Chardonnay 5%

SERVING: Serve chilled (6-8°C).

FOOD PAIRINGS: Saumur Brut is an excellent aperitif. Its crisp, lively character makes it the ideal wine with which to start off the evening. Cuvee Deligeroy is a perfect choice to accompany salty-sweet aperitif, desserts (macaron) and fruit salad.







Intense nose of flower, noney and citrus (grapefruit) aromas.



This sparkling wine is fresh and lively on the palate, with a very elegant aftertaste (mint notes). Despite a very low sugar level, this wine is light and well-balanced.