

Crémant de Loire Brut Rosé

La Petite Marquise



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

TERROIR : The clay-limestone terroir promotes perfect ripening and ageing in our tuffeau chalk cellars gives this cuvée its superb freshness, fruit, and character.

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 tuffeau cellars for a minimum of 12 to 16 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Cabernet franc 100%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy as an aperitif (quiches & savoury cakes), with desserts (red-berry fruit sorbet, chocolate tart, dried-fruit desserts, with honey or red-berry fruit), or simply for pleasure.



Lovely pink colour with brilliant highlights.
Fine, persistent bead.



Freshness and finesse: fine, lively bouquet
with fresh, red-berry fruit aromas (wild
strawberries and cherries).



Lively initial impression on the palate and
good aromatic intensity. Well-balanced on
the palate, following through with a fresh,
wonderfully subtle aftertaste).

www.lesvignoblesedonis.com