



## Crémant de Loire Brut Rosé La Petite Marquise

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

This cuvee 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 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.

### VARIETAL

Cabernet franc 100%

12.5 % VOL.

### SERVING

Enjoy chilled (8-10°C).

### VISUAL APPEARANCE

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

### AT NOSE

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

### ON THE PALATE

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

### 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.

