



## Crémant de Loire Cuvée de la Chevalerie

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

### TERROIR

The grapes come from selected clay-limestone, tuffeau chalk, and shale terroirs from the southern area of Saumur. Careful ageing in our tuffeau galleries enhances its freshness and finesse.

### WINEMAKING

Hand picking, gentle pressing and cool fermentation (18°C) ensure that all the aromas are preserved. The second fermentation is made in the bottle from a selection of the best wines, according to the Méthode Traditionnelle.

### AGEING

The bottles are stored horizontally on wooden laths in our tuffeau galleries for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

### VARIETALS

Chenin ou chenin blanc, Chardonnay, Cabernet franc

12.5 % VOL.

### VISUAL APPEARANCE

Pale yellow colour. Fine, persistent bead.

### AT NOSE

Fine, lively, complex bouquet, combining the freshness of Chenin Blanc and the floral overtones of Chardonnay with Cabernet Franc fruit.

### ON THE PALATE

Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

### FOOD PAIRINGS

Enjoy chilled (8-10°C) from aperitif to dessert, with hummus, as an accompaniment to curried prawns or a cheese platter (comté, mimolette)

### REVIEWS AND AWARDS

96/100

Loire Buyers' Selection 2021

**Wine & Spirits**  
MAGAZINE

85/100

Wine & Spirits

