



## Cuvée de la Chevalerie - Crémant de Loire brut

### Crémant de Loire

#### TERROIR

The grapes come from selected clay-limestone, tufa chalk, and shale terroirs to the south of the Saumur area. Careful ageing in our tufa chalk cellars enhances its freshness and finesse.

#### VINIFICATION

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

#### VARIETALS

Chenin ou chenin blanc, Chardonnay, Cabernet franc

#### TASTING NOTES

Pale yellow colour. Fine, persistent bead. Fine, lively, complex bouquet, combining the freshness of Chenin Blanc and the floral overtones of Chardonnay with Cabernet Franc fruit. 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 AND WINE PAIRINGS

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

