# M.BONNAMY



## Crémant de Loire Brut Rosé Maurice Bonnamy

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

#### PRESENTATION

A fresh, generous Loire Valley wine for unforgettable moments with friends and family !

LOCATION Our "Bonnamy" rosé cuvée is made from grapes grown on selected plots to the south of Saumur.

#### TERROIR

The clay-limestone terroir promotes perfect ripening and ageing in our tufa chalk cellars gives this cuvée its superb freshness, fruit, and character. Vineyard size : 90 hectares

IN THE VINEYARD Hand picking

#### WINEMAKING

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 to 18 months before disgorging, to develop an incomparably fine bead.

VARIETAL

Cabernet franc 100%

### SERVING

Enjoy chilled (8-10°C)

#### TASTING

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.

#### FOOD PAIRINGS

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

**REVIEWS AND AWARDS** 

89/100 Loire Buyers' Selection 2021







#### **ALLIANCE LOIRE** Route des Perrières, 49260 Bellevigne-les-Châteaux Tel. (+33)2 41 53 74 44 - infos@allianceloire.com allianceloire.com 🖪 🖸 🛗 in