

LES ANDIDES



Crémant de Loire Brut Rosé "Les Andides"

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

LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

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

Handpicking of grapes, light pressing and cool fermentation (18°C) to preserve all the aromas. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING

The bottles are stocked on racks for at least 18 to 24 months (minimum) in our tufa cellars to develop an incomparably fine bead.

VARIETAL

Cabernet franc 100%

SERVING

Enjoy chilled.

TASTING

Lovely pink colour with brilliant highlights. Elegant and regular bead. Subtle nose, combining the freshness and fruity bouquet of Cabernet franc (red berries, strawberry, cherry). Lively initial impression on the palate, with a well-balanced structure, and an elegant follow-through. Lovely and persistent aftertaste.

FOOD PAIRINGS

This Crémant de Loire rosé Brut is an excellent aperitif. It is also an ideal partner for starters and desserts (chocolate pie, cheesecake, fruit salad).

