



PRINCE ALEXANDRE

Crémant de Loire Brut Rosé Prince Alexandre

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



TERROIR

The grapes for our "Prince Alexandre" sparkling rose wine come from selected clay-limestone and tufa chalk terroirs located in the south of the Saumur area. Careful ageing in our cellars that gives its unique freshness and finesse.

WINEMAKING

The grapes are hand picked and gently pressed. Cool first fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle, according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for at least 12 months before disgorging, to develop an incomparably fine bead.

VARIETAL

Cabernet franc 100%

TECHNICAL DATA

Dosage: 12 g/l

12.5 % VOL.

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Pretty pink colour with brilliant highlights.

AT NOSE

Fine and persistent bead. An aromatic, dry Rosé offering a delicate bouquet combining wild strawberry and fresh red cherry aromas and flavours.

ON THE PALATE

On the palate, this Loire wine is creamy and elegant with a lively initial impression. Fresh, long aftertaste.

FOOD PAIRINGS

Enjoy as an aperitif or for any celebration (quiches, grilled salmon, paella, fresh fruit tarts, sorbet).

REVIEWS AND AWARDS

89/100

Loire Buyers' Selection 2021

