DELIGEROY

Crémant de Loire Brut Rosé Deligeroy

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

DELIGEROY is inspired by the Latin name of the Loire River, « Liger » . It is a tribute to this region of the kings of France, rich in winemaking know-how and history.
DELIGEROY is a promise of quality. The wines embody the spirit of the Loire Valley, combining elegance, celebration and excellence.

PRESENTATION

The meticulous selection of the grapes, of the noblest juices, the vinification according to the traditional method and the ageing on laths in our tuffeau galleries make Deligeroy the perfect pairing for moments of sharing.

LOCATION

The production area of Crémant de Loire, located in the south of the Loire, covers 2700 hectares. It is made from Cabernet franc grapes selected from a plot in the southern part of the Saumur region.

TERROIR

The grapes come from clay-limestone, tuffeau and schist soils in the south of Saumur. Hand harvesting allows us to carefully select the fruits for our fine sparkling wines.

WINEMAKING

Gentle pressing and cool fermentation (18°C) preserve the delicate and pure aromas of the grapes. The second fermentation in the bottle, according to the 'traditional method', brings elegant bubbles to our wines.

AGEING

Bottles are then aged on laths for a minimum of 12 months, before disgorging, in our tuffeau cellars.

VARIETAL

Cabernet franc 100%

TECHNICAL DATA

Dosage: 8 g/l

SERVING

Serve Chilled (8-10°C).

TASTING

Can be enjoyed for 3 years with the same tasting profile. Kept in good conditions, it will develop complex aromas after this stage.

VISUAL APPEARANCE

Beautiful bright pink hues. The bubbles are fine and persistent.

AT NOSE

The nose opens to subtle red fruit aromas (wild strawberries and cherries).

ALLIANCE LOIRE
AU CŒUR DU VIN

ALLIANCE LOIRE
Route des Perrières, 49260 Bellevigne-les-Châteaux - France
Tel. (+33)2 41 53 74 44 - infos@allianceloire.com
allianceloire.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

ON THE PALATE

The attack is lively and the aromatic intensity is striking. The mouth is well balanced, its finale is fresh and beautifully subtle.

FOOD PAIRINGS

To be served during an aperitive, with a salmon and caper's quiche, a red tuna sashimi or a delicious chocolate tart and its cherry coulis.

ALLIANCE LOIRE
AU CŒUR DU VIN

ALLIANCE LOIRE
Route des Perrières, 49260 Bellevigne-les-Châteaux - France
Tel. (+33)2 41 53 74 44 - infos@allianceloire.com
allianceloire.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.