

Crémant de Loire Brut Rosé Deligeroy



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve Chilled (8-10°C).

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.



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



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



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

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