



De Chanceny



De Chanceny, Crémant de Loire & Saumur, AOP Crémant de Loire, Effervescent Brut AOP Crémant de Loire, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.

PRESENTATION

In this limited edition, our bottle is adorned with a creation by Sami Nouri. Having worked for John Galliano and Jean-Paul Gaultier, this rising fashion star was born in Afghanistan under the Taliban regime. He signs his clothes with a discreet fragment of barbed wire, because he'll never forget where his passion for freedom comes from.

Like an ode to joy, our fine bubbles sparkle merrily and will accompany you for aperitifs and all festive occasions.

LOCATION

The production area of Crémant de Loire, located south of the Loire, covers 2,350 hectares. Our vineyards are located around the villages of Montreuil Bellay and Brossay, in the southern area of the Saumur region.

TERROIR

The vines selected for De Chanceny wines are located on tuffeau terroirs. Tender and white, this stone was used for the construction of the Loire castles, but it is also ideal for wine growing: it retains and redistributes rainwater on the land.

WINEMAKING

The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.

AGEING

The 18 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

VARIETALS

Chenin blanc 65%, Chardonnay 20%, Cabernet franc 15%

TECHNICAL DATA

Dosage: 8 g/l

12.5 % VOL.

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

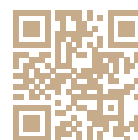
Pale yellow colour with golden highlights. Fine persistent bubbles.

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Route de la Perrière, St Cyr en Bourg, 49260 Bellevigne Les Chateaux
Tel. 02 41 53 74 44

www.dechanceny.com  

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



AT NOSE

The nose reveals the floral character of the Chenin blanc, the freshness of the Chardonnay and the fruit of the Cabernet franc for a singular balance and harmony.

ON THE PALATE

The attack is lively with a rich structures that evolves in finesse. Beautiful aromatic persistence in the mouth with hints of fresh fruit, of pear and peach.

FOOD PAIRINGS

To be enjoyed with an aperitif (hummus with vegetables, curried prawns, falafel with mint and yoghurt sauce) or with a cheese platter (comté, mimolette) and for all moments of pleasure and sharing.

REVIEWS AND AWARDS

90/100

International Wine Challenge 2021 Argent



Concours des vins du Val de Loire Or

