



PRINCE ALEXANDRE

Prince Alexandre, AOP Crémant de Loire, Effervescent Brut

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

LOCATION

The Crémant de Loire production area, south of the Loire, covers 2,350 hectares. Our vines are located around the commune of Montreuil-Bellay, in the south of the Saumur region

TERROIR

Over 20% of our vines are grown organically. This more responsible and thoughtful approach enables us to create different wine profiles and to think about the vines of tomorrow. The selected vines are located on tuffeau soil. Tender and white, it was used to build the châteaux of the Loire, but it's also ideal for growing vines: it retains and redistributes rainwater over the soil.

WINEMAKING

The grapes are hand-picked and gently pressed. An initial cool fermentation (18°C) preserves all the aromas. Second fermentation in the bottle, using the Traditional Method.

AGEING

The bottles are stored horizontally on wooden slats in our tuffeau cellars for at least 18 months before being disgorged, to develop an incomparably fine perlage.

VARIETALS

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

TECHNICAL DATA

Dosage: 12 g/l

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Beautiful golden yellow colour. Fine, persistent bubbles.

AT NOSE

The nose is seductive, with delicate aromas of yellow-fleshed fruit (juicy pear, peach), citrus and fresh mint.

ON THE PALATE

The attack is creamy, enhanced by the bubbles that add smoothness. Superb balance of freshness and roundness. The finish lingers on notes of dried fruit and liquorice.

FOOD PAIRINGS

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REVIEWS AND AWARDS

87/100

Loire Buyers' Selection 2021



86/100

Gilbert & Gaillard

