

Crémant de Loire De Chanceney Impetus 2016



TERROIR : The vines selected for De Chanceney 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. The best grapes from the best plots are selected for our Crémant de Loire Impetus De Chanceney.

WINEMAKING : Selection of plots on ripe fruit profiles. Manual harvest. Gentle pressing and fermentation at a cool temperature (18°C) for a good conservation of the aromas. Selection of press cores. Second fermentation in bottle according to the Traditional Method.

The minimum 48 months of storage on slats before disgorging brings an incomparable fineness of bubble.

VARIETALS : Chardonnay 40%, Chenin blanc 40%, Cabernet franc 10%, Grolleau 10%

SERVING : Enjoy chilled (8°C)

FOOD PAIRINGS : To be served from the aperitif to the dessert, to accompany elaborate dishes (sea bass and basil's carpaccio, morels' ravioles, apple and apricot crumble with basil) to sublimate your moments of pleasure and tasting.



Beautiful golden yellow color with bright hues. The bubble is fine and persistent.



The nose opens with notes of candied lemon, of yellow peach, mint and custard. Hints of toasts and mocha are revealed with finesse.



Creamy effervescence. The mouth is voluminous and has an enveloping structure. The finale is persistent with notes of dried fruit.

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