



DELIGEROY



Crémant de Loire Demi-Sec 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 Chenin blanc, Chardonnay and 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

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

TECHNICAL DATA

Dosage: 35 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

Bright yellow color. Fine and persistent bubble.

AT NOSE

Refined, lively and complex notes melding the freshness of the Chenin blanc and the floral hints of the Chardonnay to the fruit of the Cabernet franc. The roundness is brought with hints of honey and fresh pastries.



ON THE PALATE

The structure is round and structured with white flowers and candied fruits aromas. The finale is long and enjoyable with notes of toasted brioche.

FOOD PAIRINGS

To be served during an aperitive, with a shrimp coconut curry, sweet and sour chicken plate or a red fruit sorbet.

