

Philippe de Valois Crémant de Loire Brut Rosé



TERROIR : The appellation area of Crémant de Loire is set across a wide territory along the Loire from the Anjou to the Touraine regions. The vineyards have tuffeau chalk, sand and flint clay undergrounds.

WINEMAKING : The winemaking process of our cuvées is made according to the traditional method with the second fermentation made in the bottle aside from the manual harvests, a meticulous selection of qualitative grapes, the ageing on laths for at least 12 months in our tuffeau cellars... To create these refined cuvées, as a tribute to Philippe de Valois, fierce defendant of his local heritage.

VARIETALS : Cabernet franc 100%

ALCOHOL CONTENT : 12.5 % vol.

FOOD PAIRINGS : To be paired with deepfried italian seafood « fritto misto » or for dessert accompanied by a red fruits' Tiramisu.



Bright pink color with joyful bubbles.



Fresh notes of wild red fruits, bringing roundness and complexity for its hints of white flowers.



To the mouth, delicate aromas of raspberries meld with fresh notes of citrus. The finale is lasting and enjoyable due to its freshness.

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