

Crémant de Loire Brut Excellence De Chanceny



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

VARIETALS : Chardonnay 80%, Cabernet franc 10%, Chenin blanc 10%

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : To be enjoyed during cocktails and receptions with refined appetizers (asparagus and black Angus toasts, foie gras with truffles canapés), as an accompaniment to iodized dishes (royal sea beam with ginger and saffron's ceviche, octopus with spices) or desserts with red fruits (raspberry and lemon entremets, frozen nougat with red fruit coulis) to sublimate your moments of pleasure and tasting.



Pale color with golden hues. A beautiful effervescence, fine and elegant.



Fine and complex nose combining floral hints, citrus (lemon and grapefruit) and toasted notes.



The attack is rich with hints of peach and pineapple, with a velvety evolution in finesse. The freshness reveals aromas of dried fruits (grilled almonds) on the finale.



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