

49M, Crémant de Loire, AOP, Brut



TERROIR : The grapes come from selected terroirs of clay-limestone and tuffeau in the southern Saumur region. Careful aging in our chalky tuffeau cellars enhances its freshness and finesse

WINEMAKING : Hand-harvesting, gentle pressing and cool fermentation (18°C) preserve all the aromas. A second fermentation in the bottle of a selection of the finest wines, using the Traditional Method, brings its bubbles to this cuvée.

AGEING : Bottles are stored horizontally on wooden laths in our tuffeau cellars for a minimum of 12 months before disgorging, to develop bubbles of incomparable finesse.

www.lesvignoblesedonis.com

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