

Crémant de Loire Brut Excellence Deligeroy



LOCATION : The temperate climate of the Loire Valley allows the grapes to ripen perfectly, producing wines with intense aromas.

TERROIR : The vineyards are planted on the tuffeau (chalk) hills of the Saumur region

AGEING : The juices are selected and only the finest and most balanced go into the final blend. Aged on laths for 24 months in our natural tuffeau cellars.

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

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Servir chilled (8-10°C).

FOOD PAIRINGS : Enjoy it with cocktails and receptions, as an accompaniment to spicy dishes (royal sea bream ceviche, beef carpaccio with Thai sauce or prawn skewers with curry) or red fruit desserts.



Pale yellow colour with brilliant highlights.
Fine, persistent bubbles



Intensely aromatic, deliciously brioche-like,
combining pear and vine peach



Ample and creamy, evolving in harmony.
Aromatic complexity with rich notes of
fresh fruit pastries.

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