



DELIGEROY



Crémant de Loire Brut Excellence Deligeroy

AOP Crémant de Loire, Vallée de la Loire et Centre, France

Deligeroy is inspired by the Latin name for the Loire, 'Liger', a tribute to this region of the kings of France, rich in wine expertise and history.

Deligeroy is a promise of quality, its wines the embodiment of the spirit and art of living of the Loire Valley, combining elegance, celebration and excellence.

PRESENTATION

Careful selection of grapes and the finest juices, traditional winemaking methods and ageing in our tufa galleries make this wine the perfect companion for sharing.

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%

12.5 % VOL.

SERVING

Servir chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow colour with brilliant highlights. Fine, persistent bubbles

AT NOSE

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

ON THE PALATE

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

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.

