



De Chanceny



Crémant de Loire Brut Rosé De Chanceny 37.5 cl

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

PRESENTATION

De Chanceny is emblematic of our know-how in producing fine, sparkling Loire wines according to the Méthode Traditionnelle, developed since 1957.

LOCATION

Saumur

TERROIR

Our "De Chanceny" rosé cuvée is made from grapes grown on selected plots to the south of Saumur. The clay-limestone terroir promotes perfect ripening and ageing in our tufa chalk cellars gives this cuvée its superb freshness, fruit, and character.

WINEMAKING

Hand picking, gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING

The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 12 to 16 months before disgorging, to develop an incomparably fine bead.

VARIETALS

Cabernet franc 90%, Grolleau 10%

SERVING

Enjoy chilled (8-10°C).

VISUAL APPEARANCE

Lovely pink colour with brilliant highlights. Fine, persistent bead.

AT NOSE

Freshness and finesse: fine, lively bouquet with fresh, red-berry fruit aromas (wild strawberries and cherries).

ON THE PALATE

Lively initial impression on the palate and good aromatic intensity. Well-balanced on the palate, following through with a fresh, wonderfully subtle aftertaste.

FOOD PAIRINGS

Enjoy as an aperitif (quiches & savoury cakes), with desserts (red-berry fruit sorbet, chocolate tart, dried-fruit desserts, with honey or red-berry fruit), or simply for pleasure.



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

