

Crémant de Loire Brut Nature 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 gentle pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The first fermentation is followed by 9 months of ageing on lees in vats to allow our cellar masters to work on the wine until it is bottled. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices, to finish its ageing on laths in our tuffeau cellars.

AGEING : The 60 months of ageing on laths in our tuffeau cellars bring an incomparable finesse of bubbles. The natural richness of the grapes and the balance of the wine make it possible to produce this cuvée without dosage.

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

ALCOHOL CONTENT : 12.5 % vol.

SERVING : Serve chilled (46-50°F).

FOOD PAIRINGS : This wine will perfectly accompany iodized dishes (oysters, scallops' carpaccio, grilled king prawns) to sublimate your moments of pleasure and tasting.



Pale golden color with an elegant and fine effervescence.



Complex nose with toasted and roasted notes (brioche, toast). It then opens on notes of ripe yellow peach and pineapple, followed by spices and liquorice hints.



The mouth is structured, with a nice freshness and finesse. It evolves on aromas of peach, pineapple, white flowers, then ends on a brioche finale.

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