



De Chanceny

Crémant de Loire Brut Nature De Chanceny AOP Crémant de Loire, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.



PRESENTATION

The Crémant de Loire Brut Nature De Chanceny is a pure wine, with no dosage. It reveals the intrinsic qualities of the grapes, which are hand-picked for their superb natural richness (texture, aromatics and maturity). The best juices are selected during the pressing before being long aged on laths. The perfect balance of the blending harmoniously combines richness, roundness, acidity and bitterness to provide a nice tension. A sugar-free expedition liqueur has been developed to reinforce the aromatic palette in order to obtain a softer and less acidic Crémant. The Brut Nature cuvée asserts its style: elegance, impertinence and personality.

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%, Cabernet franc 10%, Chenin blanc 10%

12.5 % VOL.

TECHNICAL DATA

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

Pale golden color with an elegant and fine effervescence.



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Tel. 02 41 53 74 44
www.dechanceny.com



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



AT NOSE

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.

ON THE PALATE


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.

FOOD PAIRINGS

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

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