



De Chanceny



Saumur Brut De Chanceny

AOP Saumur, 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 subtle blend of the grape varieties that composes this wine, combined with careful ageing in our tuffeau cellars in Saumur, gives it its unique character and freshness. Our Saumur De Chanceny is the result of the work and passion of 58 winegrowers.

LOCATION

The production area of Saumur Mousseux, located south of the Loire, covers 1400 hectares. Our vineyards are located around the villages of Les Ulmes and Doué-La-Fontaine, in the southern area of the Saumur region.

TERROIR

A clay-limestone terroir and the subtle blending of Chenin blanc and Chardonnay give this cuvée all its character.

WINEMAKING

Gentle pneumatic pressing resulting in the extraction of the best juices. Alcoholic fermentation at low temperature (64°F) to preserve the aromatic potential. Second fermentation in the bottle according to the "Méthode Traditionnelle".

AGEING

Aged on laths for a minimum of 12 months in our cellars at a constant temperature, at a constant hygrometry and protected from the light.

VARIETALS

Chenin blanc 90%, Chardonnay 10%

TECHNICAL DATA

Dosage: 10 g/l

12.5 % VOL.

SERVING

Serve chilled (42°F).

VISUAL APPEARANCE

Straw-yellow colour. Fine, persistent bubbles.

AT NOSE

Freshness and finesse: fine and complex nose combining the freshness of Chenin blanc and the floral notes of Chardonnay.

ON THE PALATE

This wine is light and very well balanced. On the palate, the floral and fruit notes are delicate and elegant.

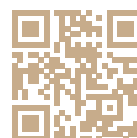


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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

It will accompany aperitifs (cheese's gougères, fresh goat's cheese with dried fruit), fishes (monkfish with orange), poultry in cream sauces and for all moments of pleasure and sharing.

REVIEWS AND AWARDS



Or
Concours des vins Saumurois Or 2021

