



# PRINCE ALEXANDRE

## Crémant de Loire Brut Rosé Prince Alexandre

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



### TERROIR

The grapes for our "Prince Alexandre" sparkling rose wine come from selected clay-limestone and tufa chalk terroirs located in the south of the Saumur area. Careful ageing in our cellars that gives its unique freshness and finesse.

### WINEMAKING

The grapes are hand picked and gently pressed. Cool first fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle, according to the Méthode Traditionnelle.

### AGEING

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

### VARIETAL

Cabernet franc 100%

### TECHNICAL DATA

Dosage: 12 g/l

12.5 % VOL.

### SERVING

Enjoy chilled (8-10°C).

### VISUAL APPEARANCE

Pretty pink colour with brilliant highlights.

### AT NOSE

Fine and persistent bead. An aromatic, dry Rosé offering a delicate bouquet combining wild strawberry and fresh red cherry aromas and flavours.

### ON THE PALATE

On the palate, this Loire wine is creamy and elegant with a lively initial impression. Fresh, long aftertaste.

### FOOD PAIRINGS

Enjoy as an aperitif or for any celebration (quiches, grilled salmon, paella, fresh fruit tarts, sorbet).

### REVIEWS AND AWARDS

89/100

Loire Buyers' Selection 2021

