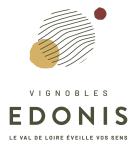
Crémant de Loire Brut Rosé La Petite Marquise





LOCATION: Our cuvée is made from grapes grown on selected southern plots near Saumur.

TERROIR: The clay-limestone terroir promotes perfect ripening and ageing in our tuffeau 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 tuffeau cellars for a minimum of 12 to 16 months before disgorging, to develop an incomparably fine bead.

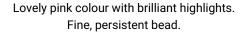
VARIETALS: Cabernet franc 100%

ALCOHOL CONTENT: 12.5 % vol.

SERVING: Enjoy chilled (8-10°C).

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.







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



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