

Crémant de Loire Cuvée de la Chevalerie



TERROIR : The grapes come from selected clay-limestone, tuffeau chalk, and shale terroirs from the southern area of Saumur. Careful ageing in our tuffeau galleries enhances its freshness and finesse.

WINEMAKING : Hand picking, gentle pressing and cool fermentation (18°C) ensure that all the aromas are preserved. The second fermentation is made in the bottle from a selection of the best wines, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tuffeau galleries for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin ou chenin blanc, Chardonnay, Cabernet franc

ALCOHOL CONTENT : 12.5 % vol.

FOOD PAIRINGS : Enjoy chilled (8-10°C) from aperitif to dessert, with hummus, as an accompaniment to curried prawns or a cheese platter (comté, mimolette)



Pale yellow colour. Fine, persistent bead.



Fine, lively, complex bouquet, combining the freshness of Chenin Blanc and the floral overtones of Chardonnay with Cabernet Franc fruit.



Lively initial impression on the palate, with a rounded structure, and an elegant follow-through. Lovely, long aftertaste, with hints of fresh fruit (pears, peaches).

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