



Crémant de Loire

Blanc Brut AOP

Eric Louis



Cépage: 80 % Chenin Chardonnay 20 %



Terroir & vignoble: The vines grow on clay limestone subsoils and flint-rich soils on the Cher's river right bank.



Vinification: The grapes are harvested by hand and then slowly pressed. The juice undergoes its first fermentation in stainless steel tanks at controlled temperature to preserve aromas. The first wine is then aged on its fine lees before the second fermentation in bottle in the purest "méthode champenoise" (Champagne method) tradition. Our Crémant de Loire is Brut, although not aggressive with 7 grams of residual sugar.

Ageing: The disgorgement only occurs after 18 to 20 months of maturing "sur lattes" in underground cellars.

Tasting notes: A dry and fruity sparkling wine with delicate bubbles... The long ageing period results in very fine and delicate bubbles. On the nose, this Crémant delivers light aromas of white flowers and white fresh fruits. A very fine balance between acidity and smoothness is revealed in the mouth, reflecting an excellent maturity.



Service 8°C

Food pairing Vin d'apéritif par excellence, this sparkling wine could accompany an entire meal and pair well with fish or white or creamy sauce, shellfish, scallops and cheese. It is also a good partner with small puff pastries or fruit tarts.

Ageing potential 2 to 3 years depending on the vintage.

