



# Crémant de Loire white brut AOP Éric Louis



## GRAPES VARIETIES

80% chenin et 20% chardonnay



## TERROIR & FARMING

The vines grow on clay limestone subsoils and flint-rich soils found on the Cher's river right bank (called « perruches »).



## WINEMAKING

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. The disgorgement only occurs after 18 to 24 months of maturing « sur lattes » in underground cellars.

Our Crémant de Loire is Brut, although not aggressive with 7 grams of residual sugar.



## TASTING NOTES

*A dry and fruity sparkling wine with delicate bubbles...*

The long aging period results in very fine and delicate bubbles. On the nose, this Crémant delivers light aromas of white flowers and white flesh fruits. A very fine balance between acidity and smoothness is revealed in the mouth, reflecting an excellent maturity.



## WINE & FOOD

Serve at 8°C

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



Courtesy of BIVC