

# NV Crémant de Loire Brut, De Chanceny



**Country:** France

**Region:** Loire

**Sub-Region:** Saumur

**Grapes:** Grape Chenin Blanc 65 ; Grape Chardonnay 20 ; Grape Cabernet Franc 15

**Tasting Note:**

Fresh and persistent sparkling Loire wine, soft and rounded, with peaches and pears on the palate and a delightful fragrance of flowers.

**Winemaking:**

The grapes are pressed very gently and the juice is fermented at a cool temperature to make sure the fresh, delicate aromatics are preserved. A secondary fermentation occurs in the bottle according to the traditional method to make the wine sparkling. The wine then matures for 18 to 24 months on its lees in cool 'tuffeau' chalk cellars before being released.

**Vineyard :**

From vines located in south Saumur from both 'tuffeau' chalk and shale soils. All grapes are harvested by hand.

**Food matching:**

Enjoy as an aperitif or simply for pleasure (soft cheeses, fruit tarts sorbets, etc.)

**Awards:**

Gold Medal, Decanter World Wine Awards 2019

<b>Code</b> G67801NV	<b>Practice</b> No
<b>Product</b> SPARKLING	<b>Acidity</b> 3.89 g/L
<b>Style</b> Sparkling & Champagne	<b>Residual Sugar</b> 8.8 g/L
<b>pH Level</b> 3.27	<b>Organic</b> No
<b>ABV</b> 12.50 %	<b>Biodynamic</b> No
<b>Closure</b> Agglomerate Cork	<b>Egg / Milk</b> No
<b>Bottle Size</b> 75cl	



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