

# 49M

## Crémant de Loire

Saumur



### 49m Crémant de Loire Brut

The subtle blend combined with careful aging in tuffeau cellars, gives it freshness and finesse. Each year, meticulous work is made out in the cellars to preserve this style over time.

<b>VARIETAL</b>	Primarily Chenin blanc with Chardonnay and a small amount of Cabernet franc.
<b>VINEYARD</b>	Located south of the Loire around the villages of Montreuil Bellay and Brossay, in the southern area of the Saumur region on tuffeau terroirs. Tender and white, this stone was used for the construction of the Loire castles, but it is also ideal for wine growing: it retains and redistributes rainwater on the land.
<b>VINIFICATION</b>	The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.
<b>MATURATION</b>	The wine rests on its lees for 18 months aging on laths in tuffeau cellars before disgorgement. Finished with a small dosage (in the form of unfermented juice) to balance the acidity.
<b>NOTES</b>	Super fine and long lasting bubbles. Crisp apple, ripe pear, lightly toasty and dry with vibrant acidity and a full-bodied finish.
<b>ABV</b>	12.5%

