



PRODUCER PROFILE

Estate owned by: Les Grands Chais de
France
Winemaker: Marc Brieau
Estate founded: 1994
Region: Loire Valley
Country: France

Crémant de Loire NV

WINE DESCRIPTION

This sparkling wine is the result of the knowhow and the rigorous work of the Marcel Martin winemaking team. They shape well balanced, fine wines that deliver consistent quality with each vintage.

The harvest takes place from the end of September through mid-October. Second fermentation in the bottle with aging on the lees for at least 18 months.

TASTING NOTES

Pale yellow with green highlights and a line of fine bubbles. Balanced wine with complex aromas of white flowers and dried fruit complemented with an ample, long finish.

FOOD PAIRING

To be enjoyed with white fish, a green salad, or on its own as an aperitif.

VINEYARD & PRODUCTION INFO

Vineyard size:	247 acres
Soil composition:	Clay and Chalk
Training method:	Guyot
Elevation:	165 feet
Vines/acre:	200
Yield/acre:	4.5 tons
Exposure:	Southeastern
Harvest time:	End of September through mid-October
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	80% Chenin blanc, 15% Cabernet Sauvignon, 5% Chardonnay
Length of alcoholic fermentation:	12 days
Fermentation temperature:	62 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	270L
Length of bottle aging:	18 Months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.2
Residual sugar:	12.0 g/L
Acidity:	5.0 g/L