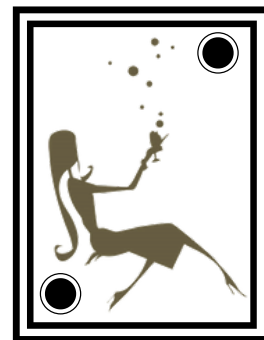


Crémant de Loire AOP

“ A confidential wine but the Queen of your receptions and aperitifs, a **Crémant de Loire** full of freshness and distinction... ”



La Favorite

Grape Variety 100 % Chenin

Terroir On the Parnay plateau, at the edge of the Loire Valley
Clay-limestone from the Turonien Supérieur

Area 30 ares

Age of the vines About 50 years old
(old vines)

Yield 60 HL/Ha

Vineyard work

Sustainable agriculture since 2005, certified Terra Vitis since Vintage 2011 and Organic Agriculture since Vintage 2016 (certification in 2019).

Natural grassed and preservation of the biodiversity (plantation of hedges, wooded areas...) in order to favor the natural defences of the vine.

Vinification and ageing

Manual harvestings. The grapes are slightly under-ripe and carefully transported in open-worked boxes to the press. The juice obtained by a delicate pneumatic pressing is put into oak barrels for the alcoholic fermentation. The resulting base wine is matured on thin dregs for 8 months before the "tirage". After bottling, the wine is aged on laths for a minimum of 36 months. This time in the cellar allows the wine to develop its natural bubbles according to the Traditional method.

Tasting notes

This Crémant de Loire extra-brut has a fresh nose marked by notes of white fruit (pear) and white flowers (hawthorn).

Its fine and harmonious bubbles reveal all the refinement and aromatic complexity of Chenin: a beautiful attack in the mouth where freshness and length of the aromas (hazelnut) are combined.

Wine Pairings

From aperitif to reception, this Favorite will quickly become your favourite Crémant ! It will be appreciated with oysters and shellfish.

Serve chilled between 6 and 8°C.

Preservation

3 years from the date of disgorgement.

Few Awards over the vintages...

Produced in very limited quantities, this Crémant de Loire is not presented at competitions.

