

LA PETITE MARQUISE CREMANT DE LOIRE BRUT BLANC



Chenin Blanc, Chardonnay and Cabernet Franc. Pale yellow color. Fine, persistent bead. Fine, lively, complex bouquet, combining freshness, floral overtones and fruit. Lively, round and elegant. Flavors of apples, pears, peaches and grapefruit have a tangy, mineral edge. Lightly nutty with bright acidity. Lovely, long aftertaste, with hints of fresh fruit. Pair with chicken, pork, cheeses and other light dishes.

The grapes are 20-30 years old and come from selected clay-limestone, tuffa chalk, and shale terroirs to the south of the Saumur area. Hand picking, gentle pressing, and cool fermentation ensure that all the aromas are preserved. Second fermentation in a bottle of a selection of the best wines, according to the Traditional Method. The bottles are stored horizontally on wooden laths in tuffa chalk cellars for a minimum of 18 months before disgorging, to develop an incomparably fine bead.

Cave de Saumur is an exemplary cooperative that was formed in 1957 by about forty winegrowers who grouped together to confront the economic difficulties of the era. From their intimate approach to viticulture to their deliberate respect of terroir, Cave de Saumur crafts wines that eloquently speak of Saumur as a place of deeply rooted traditions.

Established in January 2002 when seven cooperative cellars decided to join forces, Alliance Loire has become an essential player in AOP Loire Valley wines. In its leading position in Loire Valley wines, Alliance Loire offers a wide range covering all vineyard regions along the Loire River, from Nantes on the Atlantic coast to the Touraine region 1,000 kilometres inland.

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Tasting Note:

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Chenin Blanc, Chardonnay & Cabernet Franc. Fine, persistent bead; complex aromas combining freshness, florals & fruit; flavors of apple, pear, peach & grapefruit with a tangy, mineral edge; lively, round & elegant; lightly nutty with bright acidity; long finish.

Shelf Talker:

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