



## Crémant Loire & Sens – Brut Nature

Alcohol Tonic Aromatic Sweet



4 years



6°C / 40°F





**AOP Crémant de Loire – Brut Nature** 



**Chardonnay 100 %** 

0,5 ha - Old vines (45 y.) - Yield: 40 hl / ha Terroir: Sandy clays, schists & sands Manual Harvest.



**Brut** Nature, no sugar. Ageing on lats: 24 months



Alcohol: 12,5 % Vol. Total acidity: 3 g / L

Sugar: 0 g / L (Brut Nature)



This wine is naturally vinified on the purity and minerality of Chardonnay. Far from the Consensual sparkling wines, this exceptional wine expresses the quality and the typicity of its Terroir. A Noble « Blanc de Blancs » that will awaken your senses, like the Loire river ....



Croissants with ham and cheese, bacon cake.



Cheeses like Comté, Cantal,...

BRUT NATURE



Smoked fish, shellfish, salmon cake









