



INCONTOURNABLE Range Crémant de Loire

Created from grapes produced by organic cultivation certified ECOCERT SAS F.32600

Sparkling wine

APPELLATION

- Touraine

COLOUR

- White wine

GRAPE VARIETIES

- 40 % Chenin blanc
- 20 % Chardonnay
- 40 % Cabernet Franc

QUANTITY PRODUCED

- 10 000 bottles

TERROIR

- The Bocagerie plateau and first slope of Toucheronde.
- The soil is made up of windblown sands over argilo-calcareous formations.

YIELD

- 50 hectoliters per hectare.

HARVESTING

- By hand.

VINIFICATION

- The grapes are pressed very carefully to extract a juice of absolute limpidity.
- After cleaning, fermentation takes place naturally at 18°C.

- After 'assemblage' (blending) and drawing off, the second fermentation takes place in bottles shelved in tuffeau cellars for a minimum period of 18 months, producing an elegant sparkling wine with delicate bubbles.
- When their time in the cellars is done, the bottles are turned on wooden stands.
- After the bottles have been degorged, a secret liquid ingredient is added and corks are put in.

CHARACTER

- Brilliant in colour, with a fine mousse.
- Refined nose with aromas of fresh fruits (peaches).
- A creamy and highly refreshing attack on the palate, followed by complex and delicate hints of fruitiness.

TASTING

- Serve at 8° C. "Crémant de Loire" makes an excellent aperitif and is also a good companion with the dessert.

KEEPING QUALITIES

- 2 years

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VINS DU VAL DE LOIRE - AOC TOURAINE