



# Château de la Viaudière

Vallée de La Loire

## CRÉMANT DE LOIRE

### ROSÉ BRUT

(SPARKLING ROSÉ)



Crémant de Loire is a Traditional Method (previously named Method Champenoise). To deserve this appellation, the grape has to be harvested by hands and pressed according a particular program to only keep the best juice. Follows a long work of nearly two years making the wine (still), secondary maceration to raise the effervescence, ageing on lattes (sideway on thin layer of wood) then the disgorgement.

*Crémant de Loire Rosé Brut is made with Grolleau and Cabernet grape. It is round in mouth, full of red fruits aromas with delicate bubbles, to please the feminine consumers!"*



2nd year Bio Conversion

*Pierre-Antoine Giovannoni  
Winemaker*

Yield: 65 Hl/Ha

Grape: Grolleau 60%, Cabernet Franc 40%

Harvest: Manual / Pneumatic pressed / +36 months ageing

Alc. per Vol.: 12%

To drink: within 3 - 4 years

Serving Temperature: 44°F