



# Château de la Viaudière

Vallée de la Loire

## CRÉMANT DE LOIRE BLANC BRUT



The Crémant de Loire is a methode traditionnelle (which used to be known as methode champenoise). To earn such appellation, the grapes must be hand picked and pressed using a specific protocol ensuring that only the best juice is kept for use. After the pressing follow almost two years of hard work to make the still wine. Bottled, the fermentation takes place whilst the wine rests on lees to be disgorged then. At the property La Viaudière, we mainly use Chardonnay with a little bit of Chenin to make what has become one of our classic wines. The Chenin gives the wine its structure and the Chardonnay its fruit, fine bubbles and elegance. This will probably remind connoisseurs of certain Blanc de Blancs.

*"We have been making our sparkling wine this way since 1997, and have won several gold medals at the Concours General and various other competitions for the independent winemakers. My customers would recommend drinking this wine for any occasion, from beginning to end of the meal - and how right they are!"*



2nd year Bio Conversion

*Pierre-Antoine Giovannoni  
Winemaker*

Yield 65 Hl/Ha

Variety: Chardonnay 90%, Chenin 10%

Hand picked/ Gentle pneumatic pressing/ +48 months on lees

Alc.by Vol.: 12%

Drink within: 3-4 years

Serving temperature: 44.6° F

AB Wines USA, Port Washington N.Y.

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