

DE CHANCENY BRUT ROSÉ

Crémant de Loire



WINERY

The production area of Crémant de Loire in the south of the Loire region extends over 2700 hectares. The grapes in this vintage are a blend from selected terroirs, mainly of clayey limestone. Various soils including tufa limestone (the limestone which was also used to build the famous Loire Valley castles. Vines: 20-30 years - 61 hectares (150 acres) - Yield: 4T/acre.

Name:	De Chanceny Brut Rosé
Class:	Sparkling
Region:	Crémant de Loire
Grape Varieties:	100% Cabernet Franc
Case / Bottle Size:	12/375 12/750ml
Alcohol Volume:	12.5%

TASTING NOTE

A wine with tiny long-lasting bubbles. Lovely gleaming pink. Delicate nervy nose with aromas of fresh red fruit. Lively attack and lovely aromatic intensity. Well-balanced mouth enhanced by a fresh but subtle finish.

