

# DE CHANCENY BRUT WHITE

## 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 White
Class:	Sparkling
Region:	Crémant de Loire
Grape Varieties:	65% Chenin, 20% Chardonnay, 15% Cabernet Franc.
Case / Bottle Size:	12/750ml
Alcohol Volume:	12.5%

### TASTING NOTE

---

A pale yellow wine with tiny bubbles. Rounded and delicate: a fine nervy complex nose with the freshness of Chenin blanc, floral Chardonnay and fruity Cabernet franc. Lively attack on an enrobed structure evolving with grace. A nice aromatic persistence in the mouth on notes of fresh fruit (pear, peach).

