

Domaine de Montcy Laura SEMERIA - Vigneron

Crémant de Loire Blanc

Soil: Clay-siliceous.

Blend: Chardonnay 100 %.

Alcohol content:

Wine-making: Natural, without yeast nor enzymage, to allow a maximum expression of the soil, with a minimum and checked use by SO2. 12 month on slats.

Colour: Light yellow in the brilliant golden reflections crossed by a persistent cordon of a fine effervescence.

Nose: The aromatic intensity is very good with notes marked with fresh fruit associated with more discreet notes of white flowers.

Mouth feeling: Delicate, it makes an impression of lightness and liveliness.

Global Impression: A delicate wine, balanced in the very fine bubbles.

Best with : This Crémant de Loire is perfect from aperitif to dessert.

Serving temperature: Serve at 6°/8° in a bottle.

