

Domaine de Montcy Laura SEMERIA - Vigneron

Crémant de Loire Rosé

Soil: Clay - siliceous.

Blend: Pinot Noir 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: Rose salmon 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 strawberries and raspberries.

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.