



Crémant de Loire

Blanc brut

« A Crémant de Loire by Emilie Laurance »

The expedition liqueur brings about Emilie Laurance's distinct signature. Elaborated out of Chenin, the Loire Valley's emblematic grape variety, it provides vivacity, roundness and structure. As a result, the expertise of our winemakers creates an aromatic and tasty wine with refined and elegant bubbles that will elevate your tasting moments.

Vine-growing & winemaking

Grape varieties : 60% Chenin, 30% Chardonnay,

10% Cabernet Franc

Vineyard : Saumurois

Vinification details : Each grape variety was made individually into wine in view of conserving its typical features. Our oenologists carefully elaborated this blend to uphold the brand's unique style, that is to say, fresh, fruity, aromatic and light. For this wine we brought together the most fruity and expressive Chenins, derived from clay terroirs with very well ripened and concentrated Chardonnays and Cabernets, sourced from limestone laden terroirs. Last but not least, the expedition liqueur - made from Chenin - was added in view of providing vivacity, roundness and structure.

Maturing period : At least 18 to 24 months on laths.

Residual sugar : 11 gr/L

Alcohol : 11,5% vol

Vineyard

Thanks to its porosity, the chalky sub-soil allows the roots to grow deeply into the ground and **provides water throughout the summertime**. The soils are diverse and offer highly different characteristics: the vines planted in sand ripen first and produce **warm wines with little acidity**. The chalky-clay parcels can provide **well balanced wines**, that can be fully ripened all the while maintaining good acidity. Last but not least, the parcels with extra clay, often have a fairly deep soil, thereby limiting water shortages. They produce **very fruity wines, sometimes evoking tropical aromas**.

The climate is oceanic with low rainfall (about 600 mm/year).