

# Alain de la Treille Cremant de Loire Symphonie

## Maison Alain de la Treille

### France - Loire Valley - AOC Crémant-de-Loire

The wines of Alain de la Treille reflect their vineyard of origin and are produced following the estate's unique guidelines: a strict selection of terroirs and vines, elaboration according to the traditional method and long maturation "sur lattes" in order to obtain the purest and most elegant expression of the Loire terroirs.

Elegant pale yellow color. The nose is delicate and complex with an array of fruity aromas such as grapefruit and peach with a touch of brioche. The flavors are fresh with floral character and a fresh finish.

## Specifications

<b>Appellation</b>	AOC Crémant-de-Loire
<b>Varietals</b>	90% Chenin Blanc and 10% Orbois (also known as Arbois or Menu Pineau)
<b>Soil type</b>	clay-limestone and sandy-clay soil
<b>Vinification</b>	Harvested by machine. Vinification in temperature-controlled stainless steel vats. Then the second fermentation takes place in the bottle with the "Methode Traditionelle" with a fine lees ageing and stored "sur lattes" for a minimum of 12 months.
<b>Pairings</b>	Ideal for the aperitif, with a nice seafood platter or simply your favorite dessert.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03046 0
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03046 7
<b>Case Weight</b>	42
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	12.00%
<b>SRP</b>	\$ 25.99 USD 750mL Bottle