

Varinelles Cremant de Loire

Domaine des Varinelles

France - Loire Valley - Saumur Champigny

Made from 60% Chardonnay, 25% Cabernet Franc, 15% Chenin Blanc, the Cremant de Loire is racy, fresh, floral and mineral driven with finesse and elegance throughout. Clean, pure and medium bodied with a fine mousse and mouthwatering acidity.

Specifications

Appellation	Saumur Champigny
Wine Type	Sparkling
Varietals	60% Chardonnay, 25% Cabernet Franc, 15% Chenin.
Age of Vines	35-60 years
Soil type	agrilo-calcareous
Vinification	Manual harvest, soft pressing of the grapes, racking of the must. First fermentation in stainless steel tanks; secondary fermentation in the bottle sur Lattes for 3 years.
Pairings	To serve as an aperitif or pair with any fresh seafood, raw bar dish, Sushi and Sashimi.

