

## 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

<b>Appellation</b>	Saumur Champigny
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	60% Chardonnay, 25% Cabernet Franc, 15% Chenin.
<b>Age of Vines</b>	35-60 years
<b>Soil type</b>	agrilo-calcareous
<b>Vinification</b>	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.
<b>Pairings</b>	To serve as an aperitif or pair with any fresh seafood, raw bar dish, Sushi and Sashimi.

