Agnès AMIRAULT Xavier
VIGNERONS

CRÉMANT DE LOIRE ROSÉ
BRUT ZÉRO DOSAGE

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GrapeVariety: Cabernet Franc 100%.

Terroir : The grapes come from gravel and sandy soils, warm and early-ripening terroirs that promote excellent fruit maturity while preserving freshness and elegance.
Located close to the Loire River and its tributaries, the vineyard benefits from a unique microclimate influenced by gentle oceanic conditions and drier periods brought by easterly winds. Each vintage reflects the delicate balance between climate, soil, and vineyard management.

Vineyard: Certified organic **farming (Ecocert & Demeter)**. Our approach is based on preserving the natural balance of the vine through the careful use of estate-made compost enriched with biodynamic preparations. Herbal infusions made from nettle, meadowsweet, yarrow, dandelion, and horsetail are prepared and applied by hand to reduce conventional treatments and protect biodiversity.

Vinification : Whole bunches are carefully sorted and gently pressed in the cellar. The wine is fermented using only **indigenous yeasts** naturally present on our plots, allowing the full expression of the terroir.

Ageing : Crafted according to the Traditional Method, the wine undergoes a second fermentation in bottle followed by a **minimum of 24 months ageing on lees**. This maturation develops a fine mousse, complexity, and remarkable aromatic precision.

Dosage : **No dosage liqueur is added** after disgorgement. This choice preserves the wine's purity, natural freshness, and the authentic expression of the terroir.

Tasting : The nose reveals fresh red fruit aromas, including strawberry and raspberry, enhanced by a subtle hint of liquorice characteristic of Cabernet Franc.
On the palate, the wine is elegant, precise, and refreshing, with a fine, delicate mousse and an expressive finish that reveals the true personality of this cuvée without artifice.

Serving Temperature : 6° to 8°C

Food pairing : Perfect as an aperitif, with tapas. Its freshness and fine bubbles will add a lighter touch to some desserts, but not too sweet, like red fruits sorbet or even with a raspberry tart.

Shelf life : 5 to 6 years

Musical Pairing : Silky softness, feminine elegance, and quiet sensuality.
"The Look of Love" by Diana Krall

LISTEN TO THE MUSICAL PAIRING

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