

## CRÉMANT DE LOIRE ROSE



# CREMANT DE LOIRE ROSE

**Grape Variety:** Cabernet Franc 100%.

**The Family :** It's been five generations since the Amiraault family has started to produce wines in Saint Nicolas de Bourgueil, a pretty village, in the heart of the Loire Valley's vineyard. Today, the Clos des Quarterons estate is run by Agnès and Xavier Amiraault.

**The vineyard :** 91 acres of organic vines with Ecocert and Demeter certifications, grown according to biodynamic principles. To the North of our vineyard is a beautiful forest which protects it from cold winds. Its southern exposure and gentle slope, guarantee maximum sunshine.

**The « Terroir » :** The grapes come from warm terroir made of gravels and sand, which favours an early harvest and lovely fruit quality.

**The Microclimate :** The terroir can be hot due to its southern exposure, at times dry when the east wind blows, and at other times wetter and milder because of the ocean climate and its very close proximity to Loire and its tributaries. Each vintage varies according to the components of this microclimate which have exerted the greatest influence during the year.

**Farming methods :** Our priority is to maintain a balance in our vineyard, to ensure the vines don't suffer the vagaries of the weather (drought, heavy rainfall). We obtain this balance by adding a small quantity of our own compost which has been prepared from biodynamic ingredients.

Likewise, to further its quest to protect the environment, the Amiraault estate reduces the quantities of "Bordeaux mix" applied by gathering its own mix of plants (meadowsweet, nettle, dandelion and horsetail) which is infused and then sprayed.

**Vinification :** We hand-harvest the grapes, using small boxes. An initial selection on the vines ensures that only healthy grapes reach our cellars. Then the grapes are taken to our cellar where the whole bunches are pressed to produce the wine base for our Crémant de Loire.

To allow it to develop its fine bubbles, the wine undergoes a second fermentation into the bottle before being left for at least 24 months on its lees.

**Dosage :** Its aromatic development is such, that we don't add any sugar, so that it can express its bright freshness. Our Crémant de Loire Rosé is a « confidential production ».

**Tasting :** Pale pink in colour with aromas of fresh strawberry and raspberry. On the palate, a nice freshness and a hint of liquorice, typical of the Cab Franc.

**Serving Temperature :** 42.80 - 46.40°F

**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 :** A vivid, vibrant and long tasting bubble...

« Trombone Shorty & Orleans Avenue - St. James Infirmary - Salmon Arm's Roots & Blues Festival " - <https://youtu.be/Kq8ZqVTrOFI>



SAS Amiraault- Agnès et Xavier Amiraault - 42 Avenue Saint Vincent

37140 Saint Nicolas de Bourgueil - France

(33) 2 47 97 75 25

[contact@domaineamiraault.com](mailto:contact@domaineamiraault.com)