


ACKERMAN
MAISON FONDÉE EN 1811



**Crémant
de Loire**



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Ackerman was established in 1811 in the small town of Saumur in the heart of France's Loire Valley by Jean-Baptiste Ackerman. Following his journey from Brussels, this visionary entrepreneur perfected the "méthode traditionnelle" and pioneered the production of high quality sparkling wines in the Loire Valley from this inimitable terroir.



Saumur, with its mineral-rich 'tufa' soil, produces wines with effervescence and naturally high acidity. Aged to perfection within a network of chalk caves found high on the banks of the Loire River, Ackerman wines have been a benchmark of quality for more than two centuries. Ackerman continues to innovate and are true experts in the traditional method, producing wines of exceptional elegance and remarkable value.

Crémant de Loire Sparkling Cuvée 1811 Blanc Brut

WINE FACTS

70% Chenin, 20% Chardonnay
and 10% Cabernet Franc

WINEMAKING

The grapes are carefully selected and hand-harvested in the Loire Valley. Ackerman Crémant de Loire 1811 Brut is produced according to the traditional-method with a second fermentation in the bottle. It remains on its lees for a period of 12 to 18 months developing complex aromas and a fine structure.

PACKAGING

Classic, elegant bottle and label

TASTING NOTES

Color: Pale gold with green reflections
Nose: Aromatic, inviting and complex with floral and fruity notes
Palate: Fine persistent bubble, charmingly fruity with fresh acidity and an elegant finish
RS: 10g/l
ABV: 11.5%

FOOD PAIRING

This wine is ideal on its own as an aperitif. It also matches perfectly with seafood, shellfish or desserts.

CHENIN BLANC

Loire Valley Chenin Blanc is perfectly suited to the production of sparkling wines due to its acidity and ability to mature on the lees. Ackerman oenologists ensure that a high proportion of Chenin is added to the blend to accompany the Chardonnay and Cabernet Franc. The result is a refined and balanced traditional method wine exemplifying the best of the Loire Valley's terroir.



Crémant de Loire Sparkling Cuvée 1811 Rose Brut

WINE FACTS

100% Cabernet Franc

WINEMAKING

The grapes are carefully selected and hand-harvested in the Loire Valley. Produced using the traditional method, marked by a second fermentation in the bottle, the Cuvée Crémant de Loire 1811 Rosé is aged for a minimum of 12 months at a cool and consistent temperature in Ackerman's cellars. This method is a guarantee of quality, finesse and persistence.

PACKAGING

Classic, elegant bottle and label

TASTING NOTES

Color: Salmon pink
Nose: Fresh with fine red berries, crushed strawberry, dill and tarragon
Palate: Clean and dry with subtle red fruit and floral characters, with a zesty finish
RS: 12g/l
ABV: 12%

FOOD PAIRING

This cuvée perfectly accompanies summer salads, fresh shrimp, sushi, grilled sole, soft cheeses and red berries, or is lovely as an aperitif.

CABERNET FRANC

Ackerman is one of the rare sparkling wine producers to include Cabernet Franc in its traditional method wines. With its natural tannins and properties (polyphenols) and high acidity this grape variety contributes to the ageing of our wines. At Ackerman, Cabernet Franc brings longevity, complexity and elegance to the wine.

