



CRÉMANT DE LOIRE SPARKLING CUVÉE 1811 BLANC BRUT

COUNTRY France

APPELLATION

Cremant de Loire Controlee

REGION Loire Valley

GRAPES

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

DESCRIPTION

Ackerman was established in 1811 in the small town of Saumur in the heart of France's Loire Valley by Jean-Baptiste Ackerman. A visionary and entrepreneur, Ackerman was drawn to Saumur for its mineral-rich tufa soil, which produces wines with effervescence and naturally high acidity. Pioneering the production of high quality, méthode traditionnelle sparkling wines in the region, Maison Ackerman remains a benchmark of quality, producing wines of exceptional elegance and remarkable value. The grapes for the Crémants are carefully selected and hand-harvested and then aged to perfection within a network of chalk caves found high on the banks of the Loire River. Ackerman today has a fully-fledged sustainable development approach based on maintaining the right balance between the social, economic and environmental aspects of wine production. This means respecting terroirs, holding onto their personal values and pursuing a viable economic approach.

VINIFICATION

The grapes are carefully selected and hand-harvested in the Loire Valley. It is produced in the traditional-method with a second fermentation in the bottle. The wine rests on its lees for a period of 12 to 18 months.

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

ANALYSIS

Alcohol: 11.5% RS: 10 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

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



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