



## CRÉMANT DE LOIRE ROSE



**COUNTRY** France **WINEMAKER** Laure Gastineau  
**REGION** Loire Valley  
**GRAPES** Cabernet Franc, Pinot Noir, Grolleau

### BACKGROUND

The Marquis de la Tour Cremant range offers superior sparkling wines made in the traditional method. Each wine is carefully blended by expert winemakers, resulting in wine that is fresh and aromatic, with fine and delicate bubbles.

### DESCRIPTION

**COLOR:** Delicate rose

**NOSE:** Fine notes of wild strawberries, pineapple and lemon

**TASTE:** Complex with a beautiful aromas of red fruits and subtle vanilla notes

### VINIFICATION

Created in the traditional method, with a second fermentation of 12 months in bottles at cool and constant temperatures in the cellars. The signature liqueur d'expédiation made with Chenin blanc adds freshness, roundness and structure.

### ANALYSIS

Alcohol: 12.0%

### SERVING SUGGESTIONS

Ideal with shrimp, sushi, goat cheese, fruits and desserts

### 750 ml

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### BOTTLE SIZES

750 ml

