



CRÉMANT DE LOIRE SPARKLING CUVÉE 1811 ROSÉ BRUT

COUNTRY France
REGION Loire Valley
GRAPES 100% Cabernet Franc

APELLATION

Cremant de Loire Controlee

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 is aged for a minimum of 12 months at a cool, consistent temperature in Ackerman's cellars.

COLOR

Salmon pink

NOSE

Fresh with fine red berries, crushed strawberry, dill and tarragon.

PALATE

Clean and dry with subtle red fruit and floral characteristics. Zesty finish.

ANALYSIS

Alcohol: 12% RS: 12 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

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



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