



Authenticity and Quality...

# Crémant de Loire

## *Domaine des Champs Fleuris*



Crémant de Loire is a rigorously regulated appellation that is made according to the same methods of Champagne (Methode Traditionnelle): hand harvesting, light pressing and long maturation in bottle. Unique to the Crémant de Loire's style is the addition of Cabernet Franc for additional roundness and structure.

### WINE AND FOOD

Serve in flutes between 6°-8°C with  
Aperitif - Dessert

### THE DOMAIN

The "Domaine des Champs Fleuris" has been a family domain for generations. It is composed of 34 hectares of vines planted on a deep tuffeau limestone soil, particularly well-suited for growing the Cabernet Franc and Chenin grape varieties. The domain produces 190,000 bottles/year.

### THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)  
Grape variety: Chenin 60%, Chardonnay 20%, Cabernet Franc 20%  
Age of the vines: 30 years old on average  
Yield: 60 hl/ha  
Production: 10,000 bottles/year

### HARVEST

Manual harvest in slatted boxes, at full maturity, carried out in multiple passes to selectively pick grapes.

### WINE MAKING PROCESS

- The harvest is weighed: 150kg of pressed grapes give 100l of juice
- Pneumatic pressing
- Static settling of the must at low temperature
- Fermentation in stainless steel vats to obtain a dry wine
- Malolactic fermentation
- Clarification (2 rackings, 1 filtration)
- Second fermentation in bottles in the cellar at 12-14°C during 2 months
- Maturing on racks during 18 months
- Riddling and disgorging

### TASTING NOTES

Sparkling wine, straw-yellow color with green tints. Very fine bubbles, very flavored, floral aromas (acacia, hawthorn) and fruity aromas (pineapple, lemon). Well-rounded, rich and very refreshing.

### REWARDS

2003 vintage: Silver medal in Paris