



Crémant de Loire AOC Rosé 'Les Troglodytes'



Certified organic wine, FR-BIO-01.



Bearing witness to the history of the Loire and its châteaux, troglodytic dwellings give the landscape a particular character. The bright, white stone is the backdrop to this region's art of living. All along the Loire wines route, the rock offers a unique soil quality, which gives the wines elegance and finesse.

The vineyard:

Appellation: Crémant de Loire
Grape variety: 95% Cabernet Franc

Wine making:

Matured for at least 12 months, this wine is structured and surprising. Fermented according to the traditional way, as in the Champagne region.

ABV: 12.5%

Tasting notes:

Colour: Pale yellow
Bubbles: An abundance of fine and elegant bubbles, this is the perfect match for everything from aperitif to dessert.
Bouquet: Fruity aroma
Taste: Subtle, fresh and balanced, it surprises with its great aromatic intensity.

Serving temperature and food pairings:

Serve between 8°C and 10°C
Serving suggestions: This structured wine can be enjoyed throughout the meal, as a subtle food match.

When to drink:

Ready to drink now.

