



# Domaine La Guillaumerie

## Crémant de Loire - White

<b>Region :</b>	Loire
<b>Appellation :</b>	Crémant de Loire
<b>Cuvée :</b>	
<b>Color :</b>	White
<b>Vintage :</b>	
<b>Grapes :</b>	Chenin (100%)
<b>Alcoholic degree :</b>	12 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Sustainable viticulture.

Traditional hand picking into small crates.

Whole grapes, Temperature-controlled fermentation in stainless steel vats, Use of indigenous yeast. Ageing in temperature-controlled stainless steel vats, Elevage sur lattes avant dégorgement.



### TASTING

**APPEARANCE :** Yellow colour, pale.

**NOSE :** Aromatic, fine, quince aromas, stone fruit aromas, peach aromas.

**PALATE :** Apricot hints.



### SERVING

**SERVING TEMPERATURE :** Between 6° and 8°

**AGING :** Ageing from 2016 to 2019



**FOOD MATCHES :** For the aperitif, Seafood and shellfish, Oysters, Fillet of sole, Ice creams and sorbets



### REWARDS & RATINGS

Concours International de Lyon 2016 : Gold medal

Concours des vins Féminalise 2016 : Gold medal

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