



DOMAINE LA GUILLAUMERIE

Crémant de Loire - Rose

Region :	Loire
Appellation :	Crémant de Loire
Cuvée :	
Color :	Rose
Vintage :	
Grapes :	Grolleau (100%)
Alcoholic degree :	12 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking into small crates.

Whole grapes, Temperature-controlled fermentation in stainless steel vats, Traditional vinification.

Ageing in stainless steel vats, Elevage sur lattes avant dégorgement.



TASTING

APPEARANCE : Salmon pink colour, many very fine bubbles.

NOSE : Aromatic, elegant, strawberry aromas, raspberry aromas, red fruit aromas.

PALATE : Straightforward, intense, redcurrant hints, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 6° and 8°



FOOD MATCHES : For the aperitif, Fruit desserts, Red fruit desserts

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