

NICOLAS IDIART CRÉMANT DE LOIRE



AOC CRÉMANT DE
LOIRE
12% ALC/VOL

The Vines :

Vines with an average age of 30 years.

Variety :

Chenin Blanc (mainly), Chardonnay, Grolleau, & Cabernet Franc

Terroir :

AOC since 1975, the Crémant de Loire area enjoys a blend of temperate/maritime and continental climates, and the terroir comprises a wide variety of soils including sand, chalk, clay/limestone, schist, and granite.

Vinification :

Grapes are harvested by hand. This wine is vinified by the traditional method. It undergoes at 18 months on lees.

Tasting Notes :

The robe is a pale yellow with a glimmer of green. It has notes of white-fleshed fruits, particularly apple, alongside hazelnuts and almonds. It is fresh, light and elegant on the palate.

Food Pairings:

This wine pairs beautifully with seafood and fresh fish or can be enjoyed as an aperitif.