

ÉVIDENCE x SOPHISTICATION

Blanc de Noirs – Crémant de Loire


– Château de –
Minière

*Sparkling white wine made from black grapes, without any dosage.
The ultimate sophistication of Cabernet Franc in its simplest form.
Minière's art of the obvious takes on a luminous, airy and energetic
form... Proof in two.*

Origin:

Crémant de Loire
Cabernet Franc 100%

Sparkling white wine

Dosage: No dosage

Vintage: 2021

Composition :

TERROIR: “Les Champs de Minière” plots, vines between 40 to 50 years old, dedicated exclusively to the Château's sparkling wines. Sandy-silt soil, south/southwest exposure.

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf-thinning and green harvesting depending on the vintage. Plots are totally grassed to encourage biological activity, protect the soil from erosion.

HARVESTING: Hand harvesting, sorting on stumps.

VINIFICATION:

- Direct pressing, whole harvest.
- Partial fermentation in stainless steel tanks, stopped by cold stabilization.
- Secondary fermentation initiated using the natural sugar from the harvest.
- Aged on laths for 3 years, disgorged without dosage.

Tasting notes:

Beautiful aromatic intensity, with notes of citrus fruit and white flowers.
Round and invigorating on the palate, with a fresh finish.

FOOD & WINE PAIRINGS:

Oysters, shellfish, sashimi.

SERVING:

Serve at 8° - 10°C.



Alcohol : 12 % vol
Capacity : 75 cl
Aging potential : 8 years