

The Cornerstone Cuvées

LOUIS DE GRENELLE

The cornerstone cuvées invite you on a trip between the sparkling wines AOCs Saumur and Crémant de Loire.

You will discover the typical Chenin bouquet, the light floral aromas of Chardonnay and the delicate and bewitching fruit aromas of the Cabernet Franc.

Crémant de Loire Platine

Grape varieties

- Chenin • Chardonnay
- Cabernet Franc
- Vendanges manuelles

A.O.C.

- Crémant de Loire

Dosing

- Brut

Period of ageing on wooden lats

- 24 months

Content

- 75 cl

• Le maître de Chai, G. Poitevin :

The Crémant is of a very nice yellow, slightly straw coloured. It is costellated by fine and persistent bubbles. Frank, the flavours of lemon, pears and of lime dominate.

The structure of the taste is well put forth by the olfactive roundness of quince, the aromatic promptness of acacia and the softness of strawberries.

This Cuvée is appreciated by experts.

• Dish-Wine Accordance :

Aperitif wine "par excellence", this cuvée can accompany a whole meal : shellfish, smoked fish, tartlets.

To taste between 6° - 8°C.



Crémant de Loire Perle

Grape varieties

- Cabernet Franc

A.O.C.

- Crémant de Loire

Dosing

- Brut

Period of ageing on wooden lats

- 12 months

Content

- 75 cl

• Le maître de Chai, G. Poitevin :

The brilliance of the robe is a sign of a nice acidity in the mouth. The light pink colour foresees an elegant wine.

All lace, Perle starts with a palette of flowers, the second nose has very fresh to acidulous red fruits elements. A nose delicate and aerial.

In the mouth, the lively attack gives way to extremely fine bubbles. Aromas show, once more, the subtlety of this cuvée. These mainly floral notes give this cuvée personality and elegance. The light dosing

contributes to give a very pleasant fresh final.

This cuvée will delight lovers of delicates bubbles... all lace and elegance!

• Dish-Wine Accordance :

Perle would be perfect served for the aperitive. The cuvée would also perfectly match a starter such as a fish terrine (sole or cod) or a light goat cheese puff pastry.



Saumur Ivoire

Grape varieties

- Chenin • Chardonnay,

A.O.C.

- Saumur

Dosing

- Brut • Demi-sec

Period of ageing on wooden lats

- 18 months

Content

- Brut : 37,5 cl / 75 cl / 150 cl
- Demi-sec : 37,5 cl / 75 cl

• Le maître de Chai, G. Poitevin :

The colour is yellow gold with fine and lasting perls of bubbles.

Initially apricot and peach aromas, then flavours of rolls and hazel nuts.

Its taste is at the same time floral (acacia, lime) and fruity (bottled lemon, almond).

An extremely tempting wine.

• Dish-Wine Accordance :

Served with small puff pasteries, this Cuvée is a perfect introduction as an appetizer.

It can also be a sparkling conclusion in company of desserts, particularly these containing caramel.

To taste between 6° - 8°C



Saumur Rosé Corail

Cépage

- Cabernet Franc

A.O.C.

- Saumur

Dosing

- Sec

Period of ageing on wooden lats

- 12 months

Content

- 75 cl

• Le maître de Chai, G. Poitevin :

The intense pink colour is constellated of fine pearls.

A feast of small red fruits (raspberry, wild strawberry) and flowers (iris, violet).

Its taste presents acid drops and red fruits.

A revelation.

• Dish-Wine Accordance :

A festivity wine "par excellence", perfect at the aperitif or in accompanied by desserts (fruit tart, chocolate cake).

To taste between 6° - 8°C.



Rouge Acajou

Quality Sparkling wine

- Red Sparkling wine

Grape varieties

- Cabernet Franc

Dosing

- Demi-sec

Period of ageing on wooden lats

- 12 months

Content

- 75 cl

• Le maître de Chai, G. Poitevin :

Dark ruby colour. Very attractive bubbles. Aromatic pallet of small, red, caramelized fruits (strawberries, currants...), and a touch of cocoa.

Soft and suave in taste. Finally, a touch of tannins enhances the delicate impression of structure.

A very original cuvée to be discovered.

• Dish-Wine Accordance :

This Cuvée is ideally tasted accompanied by desserts (strawberries, bitter chocolate).

To taste between 6° - 8°C..



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