

# The Spirit of Grenelle

LOUIS DE GRENELLE

*Wine is a fine union between a grape, a terroir and a man's know how.*

*The Spirit of Grenelle's collection represents the expression of this complex blend.*

*From the festive freshness of "Chardonnay", that will delight hot summer times, to the generous structure of "Louis" and "Grande Cuvée", for your gourmet moment, and to the striking contrast of the Crémant de Loire "L de Grenelle", which light cristal attack contrasts with a fine and delicate final, you will understand the Louis de Grenelle excellence.*

## Crémant de loire L de Grenelle

### Grape varieties

- Chenin • Chardonnay
- Cabernet Franc

### 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 dress, pale yellow, is spangled with generous bubbles, fine and persistent.

The foam is creamy and the ring persistent.

The nose, fresh and clear, distinguishes itself with delicate aromas of hot brioche and then it combines aromas of pear and bush peach.

The smoothness of the foam leads to a very fine and delicate mouth. The crystal-clear freshness of the attack contrasts with a rich, vinous and generous finish with fla-

vours of gingerbread, brioche and hazelnut.

A rich and silky mid-palate gently wraps your taste buds

### • Dish-Wine Accordance :

A great wine to share with friends.

The "L de Grenelle" is best matched with a crayfish mousseline or a Mediterranean prawns salad with lime and also delicate vanilla or gingerbread desserts.

To be served between 6° and 8°C.



## Crémant de loire Louis

### Grape varieties

- Chenin • Chardonnay
- Cabernet Franc
- Vendanges manuelles

### A.O.C.

- Crémant de Loire

### Dosing

- Brut

### Period of ageing on wooden lats

- 15 months

### Content

- 75 cl

### • Le maître de Chai, G. Poitevin :

Noise wide and generous indicating a fruit harvested when fully ripe.

The olfactory range is led by almonds and brioche notes.

The attack is unctuous with a mineral freshness, leading to a perfect balance between the structure of the Chenin and the complex substance brought by the blend with Chardonnay and Cabernet Franc.

The red fruit aromas (fruits of the forest) gather with elegance the mineral freshness of the attack with the finish round and vinous of exotic fruits (pineapple...).

### • Dish-Wine Accordance :

High quality wine. It will match festive moments as well as gastronomic instants.

To be served between 6 and 8 °C (45 and 50° F)



*Elaboré à partir de raisins issus de l'agriculture biologique, «Louis» a été vinifié et mis en œuvre à l'aide de pratiques œnologiques raisonnées et raisonnables.*



## Crémant de Loire Chardonnay

### Grape varieties

- 100% Chardonnay,

### 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 nose is fresh with delicate and slightly acid aromas of Williams pear.

Clean and fresh attack. The palate is a delicate fruit basket where slightly acid apricots mix together with white fruits.

### • Dish-Wine Accordance :

"Chic" and fresh wine "par excellence". It will cool down your summer nights with its aerial freshness.

To be served between 6 and 8 °C (45 and 50° F).

## Saumur Grande Cuvée

### Grape varieties

- Chenin • Chardonnay

### A.O.C.

- Saumur

### Dosing

- Brut

### Period of ageing on wooden lats

- 36 months

### Content

- 75 cl

### • Le maître de Chai, G. Poitevin :

Beautiful yellow, slightly straw-coloured, which is very flattering. Dense and complex, develops aromas of caramelized white fruits (peach, quince), of dried fruits (hazel nuts, almonds) and of acacia honey. Its taste delivers delicately its aromatic bread roll richness, from caramel to milk, dried fruits...

Its harmony is superb.

### • Dish-Wine Accordance :

Excellent aperitif wine, this cuvée also agrees to the finest dishes (foie gras, burbot, bar...), to pastry and the noblest sorbets.

To taste between 6° - 8°C..

## Saumur Blanc Tendance

### Grape varieties

- Chenin • Chardonnay

### A.O.C.

- Saumur

### Dosing

- Brut

### Period of ageing on wooden lats

- 20 months

### Content

- 75 cl

### • Le maître de Chai, G. Poitevin :

Through the clear glass, discover the seducing brilliant straw yellow color of Tendance. A promising dense foam will appear while you pour it.

All finesse, the nose reveals fresh and floral aromas of roses mixed with the finesse of the grape slightly over matured, a sunny moment.

Marked with a nice generosity, the mouth, emphasized by a fine bubble forming an unctuous foam, gives away its secrets made of fresh and complex flavours : from Peach Melba to caramel of your childhood, and also light notes of honey and cherry.

After the 2003 vintage, we had to wait for 3 long years to find the necessary characteristics again, to elaborate this particular cuvee.

### • Dish-Wine Accordance :

Served at a temperature of 5 to 6°C., Tendance will perfectly match your aperitifs and brunches.

Foie gras and fig marmelade appetizers. Cherry and vanilla fudge "mignardises".

Or simply, on a fine Spring evening, with freshly picked "Burlat" cherries.



**This cuvée will delight  
its ardent lovers !**

LOUIS DE GRENELLE