

ACKERMAN

MAISON FONDÉE EN 1811

CRÉMANT DE LOIRE CUVÉE 1811 BLANC BRUT

WINE FACTS

Chenin 70 %, Chardonnay 20 % et Cabernet Franc 10%.

WINEMAKING

All the grapes are carefully selected and harvested by hand in the Loire Valley. This Crémant de Loire is produced according to the traditional method with a second fermentation in the bottle. It remains on its lees for a minimum period of 18 months to develop complex aromas and a good structure.

PACKAGING

Elegant flask and refined label with amber color. This cuvee is available in two references : brut and demi-sec.

TASTING NOTES

Colour: pale Gold.

Nose: very aromatic with floral and fruity notes.

Palate: fine, and charmingly fruity bouquet.

Rich and intense blending wine.

FOOD PAIRING

This wine will be ideal on its own as an aperitif. It also will match perfectly any sea food, shell fish or desserts such as apple crumble.

