

ACKERMAN

MAISON FONDÉE EN 1811

CREMANT DE LOIRE GRANDE RÉSERVE BLANC BRUT

WINE FACTS

Varietals: 60% Chardonnay, 20 % Chenin and 20% Cabernet Franc.

WINEMAKING

All the grapes are carefully selected and harvested by hand in the Loire Valley. This Crémant de Loire is produced according to the "Méthode Traditionnelle" with a second fermentation in the bottle. It remains on its lees for a minimum period of 36 months to develop complex aromas and a good structure. Having grown on a rich soil, The Crémant de Loire Royal is a wine highly distinguished.

PACKAGING

This exceptional Crémant de Loire comes in a heavy and elegant bottle. The deep label underlines the Ackerman brand to highlight the know-how of the oldest sparkling wine company from the Loire and the premium quality of this Grande Réserve.

TASTING NOTES

Colour: pale gold lemon.

Nose: fruity citrus, floral (hawthorn and elder) and almond smoke.

Palate: fine, elegant and harmonious palate, with brioche hues and certain sweetness.

FOOD PAIRING

Fabulous on its own as an aperitif. It also magnifies grilled sole, sushi, goat pie, chicken skewers with lemongrass, fresh goat cheese, vanilla panacotta or lemon butter lemon crepe/pancakes.



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