



Domaine Des Coutures

Crémant de Loire - White

Region :	Loire
Appellation :	Crémant de Loire
Color :	White
Grapes :	Cabernet franc (30%) / Chenin (70%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking into small crates.
Elevage sur lattes avant dégorgement.
Sols argilo-calcaires.



TASTING

APPEARANCE : Golden colour, crystal clear.
NOSE : Elegant.
PALATE : Delicate, almond hints, elegant tannin, round, structured body.



SERVING

SERVING TEMPERATURE : Between 8° and 10°
AGING : Ageing from 2015 to 2016



FOOD MATCHES : For the aperitif, Seafood and shellfish, Chocolate desserts

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