Pierre Chainier Brut, AOP Crémant de Loire NV

FSP025NV

Pierre Chainier

— Loire, France

Traditional method fizz from the heart of the Loire Valley.

Production

Hand harvested and selected grapes are vinified in steel cuves before being bottled and made according to the Traditional Method. Aged on the lees for 12 months with a dosage of 7gms/ltr.

Tasting note

Fine creamy bubbles with baked peaches, clementine, peach yoghurt and a touch of hazelnut and almond. Crisp, clean with a touch of green apple tartness.

Food Match

Alovely aperitif or with seafood and fruity desserts.

ABV:
11.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
AOP Crémant De Loire

Grape Varieties:
Chardonnay 90%, Chenin Blanc 10%

Suitable for:
Vegan

Bottle Barcode:
3245372300076