



DIAMANT DE LOIRE

AOC SAUMUR MÉTHODE TRADITIONNELLE - BRUT CUVÉE HOPE

HISTORY

The Diamant de Loire Cuvée Hope is named after a magnificent diamond unique in the world. This wine, like this diamond, is the result of passionate attention. Its subtle aromas are the result of the expression of the Chenin grape variety, grown in the heart of the Saumur region.

TERROIR

CLIMATE

Temperate, rather dry oceanic climate.

GEOLOGY

Dark soils of schist from «l'Anjou noir».

VARIETAL(S)

Chenin Blanc.

WINEMAKING

Traditional method. First alcoholic fermentation in thermoregulated stainless steel tanks then second fermentation in the bottle with the addition of a tirage liqueur for foaming. Aging on slats for at least 9 months.



TASTING NOTES

White, traditional method. Floral and fruity bouquet. Refined and discreet, great finesse of the bubbles.

FOOD PAIRING

Excellent as an aperitif, it can also complete your meals by enhancing your desserts.

SERVING TEMPERATURE

Between 6 and 8°C, in a flute.

AGING

2 to 5 years.

Our group



Our certifications

