



# DIAMANT DE LOIRE

## AOC VOUVRAY MOUSSEUX - BRUT

### CUVÉE MARTIAN PINK

#### HISTORY

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

#### TERROIR

##### CLIMATE

Semi-oceanic climate.

##### GEOLOGY

Sandy soils on the terraces, above, tufa soils covered with sand.

##### 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

Beautiful crystalline colour with deep yellow reflections. Aromas of hazelnut and brioche. Fine, refined and discreet wine.

#### 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 3 years.

#### Our group



#### Our certifications

