



# DIAMANT DE LOIRE

## AOC CRÉMANT DE LOIRE - BRUT/DRY

### CUVÉE RÉGENT

#### HISTORY

The Diamant de Loire range is the result of a rigorous selection of the plots best suited to the production of a sparkling Loire wine of rare and precious quality. This Cuvée Le Régent bears the name of a magnificent diamond unique in the world and is, like him, the result of passionate attention.

#### TERROIR

##### CLIMATE

Temperate, rather dry oceanic climate.

##### GEOLOGY

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

##### VARIETAL(S)

Chenin Blanc & Chardonnay Blanc.

#### WINEMAKING

Hand-picked. 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 12 months.



#### TASTING NOTES

Many fine bubbles mix with the pale yellow colour with golden reflections. The freshness of this crémant expresses fruity aromas and brioche notes of great intensity. The supple attack, with a fine, delicate and present bubble, develops a fat mid-palate with a persistent finish.

#### FOOD PAIRING

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

#### SERVING TEMPERATURE

Between 6 and 8°C.

#### AGING

1 to 2 years.

#### Our group



#### Our certifications

