



DIAMANT DE LOIRE

AOC CRÉMANT DE LOIRE - BRUT

CUVÉE PINK STAR

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.

TERROIR

CLIMATE

Temperate, rather dry oceanic climate.

GEOLOGY

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

VARIETAL(S)

Cabernet Franc, Chenin & Grolleau.

WINEMAKING

Hand-picked. First alcoholic fermentation in thermoregulated stainless steel tanks then second fermentation in the bottle with the addition of a tirage liqueur. Aging on slats for at least 12 months.



TASTING NOTES

Beautiful pale pink colour, raspberry colour. Fruity aromas (crushed strawberries) with a pineapple finish. It is a fresh and round wine with a tangy finish.

FOOD PAIRING

Excellent as an aperitif, it will also complete your meal with dessert.

SERVING TEMPERATURE

Between 6 and 8°C, in a flute.

AGING

1 to 2 years.

Our group



Our certifications

