



GRATIEN & MEYER

Gratien & Meyer Crémant de Loire A.O.C. Brut Rosé

Since 1864, Gratien & Meyer has produced fine sparkling wines in the traditional method. Quality initiatives have been maintained for over 150 years throughout the winemaking process, from harvest to ageing in our limestone cellars in Saumur.

Grape Variety

40% Pinot Noir, 40% Chardonnay, 15% Cabernet Franc, 5% Chenin Blanc

Technical Data

Alcohol: 12%

Dosage: 12.7 g/l

Vegan

Soil

The native soil of Crémant de Loire is constituted mainly of chalky subsoil called 'tuffeau' or limestone. It is this soil which produces wines with a natural tendency to sparkle and also a distinctive Saumur taste. It is the soil's ability to store heat by day and diffuse it by night which is the key factor in developing the quality of the wine.

Vinification

Grapes are hand harvested from the very best local vineyards of the Loire with low yields of 150 kg per hectare. Only the best juice from the first pressing is used to make this wine. As tradition imposes fermentation is slow and occurs in the bottle. Gratien & Meyer makes a conscious decision not to use malolactic fermentation in the production of its cremants and instead, allows lees aging for 18 months. By law there must be a minimum of one year aging for a cremant, however, Gratien & Meyer allows over 3 years for its Crémant de Loire, well above the legal one year ageing. The brilliant pink color comes from a short maceration of Cabernet Franc.

Tasting Notes

Color: Pink salmon

Aroma: The bouquet suggests strawberries, raspberries and blackcurrant.

Palate: Refreshing, creamy and well balanced with hints of red fruit and fine bubbles.

Pairing Suggestions

This cuvée is best as an aperitif, with fish or white meat and with all your desserts.

