



GRATIEN & MEYER

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

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 Varieties

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

Technical Data

Style: Brut

Dosage: 12 g/l

Alcohol: 12%

Vegan

Soil

The native soil is constituted mainly of chalky subsoil called 'tuffeau' or limestone. This soil is known for its ability to store heat by day and diffuse it by night which is a key factor in developing the quality of wine.

Vinification

Hand harvest yielding 150kg per hectare. 100% of the first pressing is used for this bottling. Traditionally the fermentation is slow and in 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, however Gratien & Meyer allows over 3 years for its Crémant de Loire.

Tasting Notes

Color: Straw yellow

Aroma: Intense nose, fine and elegant, with shades of citrus fruit, honey and acacia conferred by the aging on the lees

Palate: Refreshing and fruity with bright acidity and fine bubbles

Pairing Suggestions

Wonderful as an aperitif, it may also accompany a variety of meals, particularly well matched with fish.

