



LA SEIGNEURIE



CREMANT DE LOIRE

White – Extra Brut 2022

Dry sparkling wine, pale yellow color animated by fine persistent bubbles, this traditional method develops aromas of white fruits (pear, apple), slightly vinous.



Vineyard :

Clay and limestone soil with Western exposure. The parcel called “*Les Pentes*” (“*the slopes*” in English) has a difference in level of more than 30 m from top to bottom, which obliged us to cultivate the vineyard in terraces with plantations of hedges and trees between each floor, and plant cover between the rows for the maintenance and natural fertilization of the soil.

Winemaking :

Harvested by hand at the beginning of October, the grapes are pressed and put into vats. Alcoholic fermentation with indigenous yeasts, but without malolactic fermentation to keep its freshness. Second fermentation in bottle (traditional method) and dosing in Extra-Brut after 12 months of aging on lees.

Grape variety : Cabernet Franc - Chenin - Chardonnay

Production : 30hl / Ha, 4000 bottles per year

Tasting :

-  Pale yellow color.
-  Expressive, white fruits aromas (pear, apple, peach).
-  Aromatic, light pear and apple notes, very fine bubbles.
-  Between 6°C and 8°C
-  To drink between 2024 and 2028
-  For aperitif, or with fruit desserts.

Certification and label :

HVE (High Environmental Value, Level 3).
Wine in conversion to organic farming Certified FR-BIO-01

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