

DEPUIS 1790

GUY SAGET

AMBASSADEUR DE LOIRE

The mission of the Guy Saget brand is to demonstrate to the highest level Saget La Perrière's intention to unravel the extreme complexity associated with the Loire vineyards. A complete collection of the finest Loire wines to satisfy the most fine-tuned and exacting palates, they showcase the wine range from Guy Saget, Ambassador of the Loire.

CRÉMANT DE LOIRE

« Murano »

Grape varieties : Chenin Blanc 60%, Chardonnay 40%.

Location : Touraine.

Soil : Clay and limestone.

Production technical data : Separate vinification of the Chenin and Chardonnay base wines, due to the different speed of ripening of the 2 grape varieties. Slow, pneumatic pressing Temperature controlled vinification at 18°C. Aging on the lees. Blending of the base wines, transformation into sparkling wine followed by remuage (riddling) and disgorging after 18 months sur lattes (laid in horizontal stacks).

Tasting notes : Very fine, long-lasting bubbles in a lovely, pale gold coloured wine with green highlights. The spirited aromas combine white fruit (pear, peach) with white flowers (hawthorn, acacia). Smooth and well-balanced on entry to the palate, finishing with long-lasting aromas and dried fruit notes.

Perfect food pairings : Fillets of sea bass, cheese soufflé, honey and cinnamon cake, chocolate gateau.

Serve at a temperature of 9°C

