

CRÉMANT DE LOIRE « Divine Idylle »

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Grape Varieties

Chardonnay (50%) and Pinot Noir (50%).

Soil

Schist and schistose clay.

Production technical data

« Divine Idylle » is made to a traditional old method. What distinguishes it from a classic Crémant is that the grapes are picked at an optimal level of maturity which enables the wine to be aged without the addition of sugar. After the harvest, we only keep the first juices, which undergo double fermentation, the Chardonnay in double-barrel and the Pinot in vat. The wine is then cooled and filtered to retain enough sugar for the second fermentation in bottle. After disgorging, the Crémant is lightly dosed with an old vintage Coteaux du Layon from the Château. Only 1,500 bottles were produced in the first year.



Tasting notes

Discreet and elegant, the nose develops radiating notes of hazelnuts, almonds, toast, candied fruit and light spices. « Divine Idylle » is a mature sparkling wine with distinct, fruity aromas. Its fine bubbles give it a delicate lift. It is vinous on the palate, with the Chardonnay adding finesse and freshness and the Pinot Noir, smoothness and body. The fruit on the nose comes through again on the palate as it evolves. The finish is long, fresh and pleasant.

Serving advice and food recommendations

Served at a temperature of 10-12 ° C, this gastronomic Crémant can be enjoyed as an aperitif, but also goes well with food. Try it with Parmesan cheese straws, pan-fried sea scallops with celeriac, or poached confited foie gras, served with turnip chutney. After a few years' ageing, it will pair beautifully with fattened hen stuffed with truffles.