

Domaine *des Grandes Espérances

Constellation 2012 Crémant de Loire

In the very heart of the Touraine region, in the district of Mesland, you will find a Domaine quite unlike any other... Contemporary and forward-looking, the Domaine des Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if the Domaine holds environmental concerns dear to its heart, drinking enjoyment comes a close second. Its wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

Grape variety : a blend of Chenin Blanc and Chardonnay (50/50).

Soil : clay loam soil.

Production technical data : exceptional weather conditions enabled us to make Constellation a vintage sparkling wine.

After being harvested by hand in small crates, the Chardonnay and Chenin grapes were pressed separately. They were then blended after the first cold fermentation. After 8 months ageing on the fine lees in stainless steel tanks, Constellation was bottled with the addition of the liqueur d'expédition. The aging period sur lattes (bottles stocked on their sides), with second fermentation in bottle, lasted 8 years before disgorging.

Dosage : 4.5 g/L

Tasting notes : Superb golden colour, this sparkling wine releases buttery, brioche and hazelnut aromas on the nose.

On the palate, the wine is full, complex and blessed with lovely length showing the minerality and acidity imparted by the Chenin. An extraordinary sparkling wine for lovers of great sparkling wines and vinous champagnes.

Perfect food pairings : Marenne oysters, or on elegant desserts : almond cream king cake, honey and cinnamon cake, fruit flambé, macaroon.

Serving temperature : 10 - 12°C



Saget-La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET