



CRÉMANT DE LOIRE AMIRAUT

Grape Variety: 60% Chenin, 30% Chardonnay, Cabernet Franc 10%

Wine Description: Our grandfather owned this plot which he planted to Chenin Blanc, known locally as Pineau de la Loire. We stopped growing Chenin for a decade before replanting it in our deep gravel soil, a warm terroir which favours an early harvest and lovely fruit qualities. It is the gravel which makes our Crémant so unique, because often in the Loire Valley the Chenin grape is grown in the chalky clay soils of Touraine or the schist soils in Anjou. Some 20 years ago, we began

Vineyard: 37 hectares of organic vines with Ecocert certification, grown according to biodynamic principles. To the north of our vineyards is a beautiful forest which protects it from cold winds. Its southern exposure, and gentle slope, guarantee maximum sunshine

Climate: Can be hot due to its southern exposure, at times dry when the east wind blows, and at other times wetter and milder because of the ocean climate and its very close proximity to Loire and its tributaries. Each vintage varies according to the components of this microclimate which have exerted the greatest influence during the year.

Farming Method: On this type of soil – a deep gravel layer on a clay base – it is important to maintain a balance to ensure the vine does not succumb to the vagaries of the weather (drought, heavy rainfall). We obtain this balance by adding a small quantity of our own compost which has been prepared from biodynamic ingredients. At the start of winter, we dig the compost in very close to the surface. In spring, the green cover, kept under control by the natural flora, has a greater influence on the rate of growth of the vine to produce wines which are very true to terroir. Likewise, to further its quest to protect the environment, the Amirault estate reduces the quantities of “Bordeaux mix” applied by gathering its own mix of plants (meadowsweet, nettle, dandelion and horsetail) which is infused and then sprayed. We hand-harvest the grapes ourselves using small boxes. An initial selection on the vine ensures that only healthy grapes reach our cellars.

Vinification: Our aim is to harvest a perfectly healthy grape. The grapes are taken to our cellar where the whole bunches are pressed. We make the wine using a traditional method and only the natural yeasts found on the plot. Each grape variety is vinified separately before they are carefully blended to give Crémant du Clos des Quarterons its unique character.

Maturation: To allow it to develop its fine bubbles, the wine undergoes a second fermentation into the bottle before being left for at least 24 months on its lees.

Tasting Notes: Pale yellow in color with aromas of white flowers and honey. On the palate, the mature fruit flavor is elevated by citrus notes.

Food Pairing: Perfect as an aperitive but its complexity and fine bubbles will easily pair with a fish starter or poultries or even a white netarines gratin sprinkled with almonds.

Serving Temperature: °C (48°F)

