



J. de Villebois

COLLECTION 1180

MÉTHODE TRADITIONNELLE - BRUT



The Crémant de Loire appellation has been showcasing the full character of its clay-limestone terroirs since 1975. Our Crémant is a subtle blend of three hand-harvested grape varieties from the best terroirs in the appellation, aged for a minimum of 12 months in tuffeau stone wine cellars. The fine bubbles of J. de Villebois Brut express the delicacy and elegance of the Loire style combined with a subtle freshness.

Vineyard: The vines selected for our Crémant thrive on clay and silica soils situated on a thick layer of tuffeau stone. This very soft white stone was used to build the châteaux of the Loire. This terroir also proves ideal for growing vines, as it perfectly retains and redistributes the water accumulated over the seasons.

Winemaking Process: The grapes are hand-picked in 10 kg crates. The aromas of the grapes are perfectly retained through gentle pressing and temperature-controlled fermentation at 18°C (64°F). The secondary fermentation is conducted in the bottle following the Traditional Method.

Aging: The wine is aged on laths in tuffeau stone cellars 12 metres underground for at least 12 months to retain all its aromas.

Food and Wine Pairings: For the ultimate treat, enjoy this delightful wine at cocktail parties and receptions with appetizers, or as an accompaniment to fish dishes (sea bream, seafood, etc.) or red fruit desserts.

Tasting Notes: The yellow colour with golden tints is enlivened by fine bubbles. The powerful nose reveals notes of chestnut cream and citrus fruit. The palate is elegant, driven by a delicate effervescence. The unctuous finish offers light hints of vanilla.

Specifications: Alcohol content 12.5% vol. | Dosage: 10 g/l | Serving temperature 8–10°C (46°-50°F)



Vegan
practicing