

# ***CREMANT DE LOIRE***

## ***CHATEAU DE BELLEVUE***

***Grape Variety:*** Chardonnay 65% - Chenin 21% - Cabernet 14%

***Technical Criterion:***

- Grapes are harvested at maturity
- Delicate pressing, the majority of the chardonnay carries floral notes and the Chenin provides the structure. The Cabernet adds harmony to the whole assembly.

***Taste:***

The 'robe' is a crystal clear pale yellow, with fine and persistent bubbles.

The aromas emanating from the Chardonnay are intense; those of the Chenin are more rounded with traces of lime blossom and of apricot. The Cabernet completes the collection by adding aromas of spice and fruit.

In the mouth the initial taste is lively and is enriched by the fine bubbles: the tender aromas of white flowers and soft fruits create the perfect balance.

***Gastronomic Characteristics:***

A well balanced and refreshing sparkling wine.

It an excellent aperitif and also goes well with meringue or chocolate desserts,

***Packaging:*** 75 Cl. Bottles  
Carton of 6 bottles  
European Pallet