

Cuvée « 150 »

Saumur Brut Blanc (sparkling wine)

Domaine de Pied Flond

SILVER LIGER - LOIRE VALLEY WINE COMPETITION

Varieties : Chenin - Cabernet franc - Chardonnay

Terroirs : Clay, sandstone and schist soils in Martigné-Briand.

Wine making :

- Harvest at optimal date.
- Delicate pressing and selection of juices before clarification.
- First alcoholic fermentation in stainless steel vats.
- « Tirage » and 2nd fermentation in bottle (to make it sparkling) with a 12 to 24 month of aging in the bottle in order to obtain the aromatic complexity and thin bubbles.

Tasting :

The robe, is bright with a delicate, thin, regular and persistent « mousse ».

In the nose, Chenin brings linden, apricot and lemongrass aromas. A bit more subtil, the chardonnay consolidates the aromatic complexity with notes of white fruits and spices. In the second nose, the notes coming from the aging come out, such as almond, nut and brioche.

In the mouth, the attack is smooth, the bubbles are thin and enhance the freshness of the wine. The Chenin and Cabernet bring structure and the Chardonnay brings finesse and a feminine touch.

Service and consumption advice :

To be served at 5 to 6°C. It is recommended to lower the wine temperature in a fridge then put it in a wine cooler. It is a perfect wine for aperitif or to pair with :

- Raw shells (oysters, clams...), or smoked fish (salmon, trout, shark...),
- And many pastries or icecreams ...

Conservation : A traditional method must never be kept over 2 or 3 years in your cellar after its purchase. Once the wine was disgorged, the wine does not evolve anymore.

Jean Michel Monnier **Œnologue conseil**

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