

# VAL DE LOIRE

## Méthode traditionnelle Le Brut des Cabotières



**Owners/Winemakers:** Marie & Thierry Delaunay

**Grape Variety:** Chardonnay / Arbois

**Vineyard:** Flint-clay-stones, or "perruches"

**Viticulture :**

Sustainable agriculture

Ground cover

Canopy management

**Yield:** 60 hl / ha

**Vinification :**

Pneumatic pressing

Alcoholic fermentation at 16°C

Bottling and secondary fermentation in bottle in spring

**Maturation:**

Bottles stored 'sur lattes' (on their sides) for 2 to 3 years, allowing aromas and mousse to develop

**Tasting Note:**

Pale lemon in colour with fine bubbles. Delicate and fruity on both nose and palate, this delightful sparkling wine is best drunk chilled as an aperitif, or with desserts.



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