



GRANDIN

Crémant de Loire Henri GRANDIN



Grape varieties:

Chenin, Cabernet Franc and Chardonnay from A.O.C. Loire Area
Product of France



Winemaking

Traditional Method according to the Crémant de Loire AOC specification. Every bottle has been aged on slats during at least 4-5 years.



Tasting notes

Pale gold in color with bright highlights. Constant, delicate and fine bubbles. Very fruity nose with scents of yellow-fleshed fruits and white blossoms bouquet. Full and unctuous on the palate. Powerful, harmonious balance and lengthy finish.



Food pairing:

Salmon, gourmet desserts, raspberry cake, strawberry sabayon,
Serve chilled between 6 and 8° C



Analysis

Alcohol contents: 12 % vol.
Dosage: 14g/l. (Brut)