

CREMANT de LOIRE

Les Glories - Brut Cuvée - Rosé

As always in the Loire Valley, the Renaissance period and its glory is never far from memory. As a reflection of this historic heritage, the bubbles in this Crémant tell a tale of delicacy and finesse as is expected from a wine of royal court standard.



The vineyards in Lussault-sur-Loire and in Montlouis

In Touraine and Anjou, close to 1,600 hectares of vine are dedicated to Crémant. “Les Glories – Brut Cuvée” comes from the very best terroirs of Montlouis and Lussault-sur-Loire exclusively. When the Montlouis is solely made out of Chenin, the Crémant in turn requires different grape varieties.

Soils : flinty and pebbly clay soils, on a Turonian limestone base, also referred to as « tufs » or Tuffeau.

Climate : Temperate modified oceanic climate. Mild and damp winters. Sunny and temperate summers, but some episodes of high temperatures come as a reminder of a continental influence.

Grape varieties : 50% pinot noir, 30 % pinot d'auis, 10% cabernet franc, 10% grolleau.

Vineyard area: 11 ha.

Yields : 59 Hl/ha

Vine cultivation and green practices: As with all the vineyards we work with, our focus is always to increase biodiversity, maintain and improve watersheds and water cycle, to enhance all biological processes for carbon sequestration, to continuously increase the resilience of our ecosystems to climate change.

This practically involves natural nutrients, non-tillage or minimum ploughing, companion plants in rows (rowcropping), grassy strips, etc. Vineyard with circa 6,300 vine plants planted per hectare.

Vinification : harvest is exclusively and mandatorily hand handled. Fully de-stemmed grapes are picked and placed in small crates. Sorting is systematic. Direct pressing. Fermentation is conducted in separate temperature-controlled stainless-steel tanks based on a plot selection approach. No malolactic fermentation occurs. Still wines from the different grape varieties are then blended with a view to obtaining optimum balance. Wines are then left to mature for 15 months on lathes. Foam creation is handled as per the traditional method, in essence, that of the Champagne area.

At disgorging, the dosage is restricted to a “very dry” 9 grams per litre.