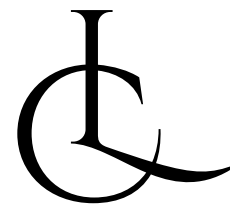


# LES GLORIES



## CREMANT DE LOIRE - BRUT NV



The name 'Les Glories' pays tribute to men who wrote the history of wine in the period of the Middle Ages and the Renaissance. Monks pursued the culture of the vine, brought by the Roman Empire, which would probably have disappeared after its collapse.

Les Glories is a small, third-generation producer and was founded in 1921 by Paulin Lebrun, a cooper by trade. The company's mission is to convey as accurately as possible the expression of the appellations in the Loire region by careful selection, vinification, and aging of its wines.

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.

Harvest is exclusively and mandatorily hand handled. Fully de-stemmed grapes are picked and placed in small crates. Sorting is systematic. 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 24 months on lathes—which is twice as long as the required duration for the appellation. 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” 8 to 9 grams per litre.

A crystal clear colour with traces of gold. The fresh and subtle nose is reminiscent of citrus and white fruits. The balanced and elegant flattering sparkliness delicately underlines the fresh yet complex personality of the wine, in which lime and almond flavours harmoniously blend with a touch of honey full of finesse. The outcome: a subtle, fresh and natural harmony.



### Vineyard & Winemaking Details

|                      |   |
|----------------------|---|
| <b>VINEYARD</b>      | From the Villages of Lussault-sur-Loire and Montlouis.<br>Total of 35 ha. |
| <b>VARIETALS</b>     | 50% Chenin Blanc, 25% Pinot Noir, 25% Chardonnay                          |
| <b>VINE AGE</b>      | Average 23 years  |
| <b>HARVEST DATES</b> | September 1-8, 2022   |
| <b>ELEVATION</b>     | Average 70 – 110m   |