

Alain de la Treille Cremant de Loire Symphonie

Maison Alain de la Treille

France - Loire Valley - AOC Crémant-de-Loire

The wines of Alain de la Treille reflect their vineyard of origin and are produced following the estate's unique guidelines: a strict selection of terroirs and vines, elaboration according to the traditional method and long maturation "sur lattes" in order to obtain the purest and most elegant expression of the Loire terroirs.

Elegant pale yellow color. The nose is delicate and complex with an array of fruity aromas such as grapefruit and peach with a touch of brioche. The flavors are fresh with floral character and a fresh finish.

Specifications

Appellation	AOC Crémant-de-Loire
Varietals	90% Chenin Blanc and 10% Orbois (also known as Arbois or Menu Pineau)
Soil type	clay-limestone and sandy-clay soil
Vinification	Harvested by machine. Vinification in temperature-controlled stainless steel vats. Then the second fermentation takes place in the bottle with the "Methode Traditionelle" with a fine lees ageing and stored "sur lattes" for a minimum of 12 months.
Pairings	Ideal for the aperitif, with a nice seafood platter or simply your favorite dessert.

