

Domaine de l'Ecu Ludwig Hahn Sparkling Brut Loire

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France - Loire Valley - AOC Crémant-de-Loire

A distinctive character and great personality. Complex, round, fruity and refreshing sparkling with citrus-like flavors and a full, fresh finish that lingers. It is an excellent wine for celebrations and festive meals. To be consumed over the 2 next years.

Specifications	
Appellation	AOC Crémant-de-Loire
Varietals	45% Folle Blanche (Gros-Plant), 25% Chardonnay, 20% Melon de Bourgogne (Muscadet), 10% Cabernet Sauvignon
Agricultural Practices	Biodynamic
Vinification	Grapes for this sparkling cuvee are hand harvested, pressed lightly for first run juice and fermented (sur lie) at low temperature using indigenous yeasts. The finished still wine is fermented in the bottle for a second time with champagne yeasts. It is then left to age on the lees, or dead yeast, for at least a year before shipping as finished sparkling wine. Its long lasting bubbles are the result of this second fermentation.
Pairings	Scallops, smoked salmon, sea bass and a creamy lemon sauce, chicken curry or cooked oysters.



Codes, Weights and Measures

UPC	7 84585 00432 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00432 1
Case Weight	42
Cases/Pallet	49
Layers/Pallet	7
ABV	12.00%
SRP	\$ 28.99 USD 750mL Bottle