

Vigneau Cremant de Loire Sparkling Brut

Chateau Gaudrelle (Vigneau)

France - Loire Valley

It is an interesting experience as a sparkling wine for people who want to have a fine and elegant wine comparable to Champagne for a very good price.

A wine with aromas of white fruits with very fine bubbles, a round and slightly sweet attack followed by a fresh finish. Thanks to its fruity aromas, it can be enjoyed as an aperitif but will accompany all your desserts with white fruits.

Specifications

Varietals	50% chenin blanc and 50% chardonnay
Vinification	Methode traditionnelle. Aged for minimum 18-24 months in cave before disgorging. The dosage is 12 g/l residual sugar and the wine is aged for minimum 3 months after disgorging.
Pairings	Serve chilled for aperitif, dessert, cocktail party and brunch.



Codes, Weights and Measures

UPC	7 84585 01436 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01436 1
Case Weight	43
Cases/Pallet	50
Layers/Pallet	10
ABV	12.50%
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

NV Vigneau Crémant de Loire Sparkling Brut - 88 PTS - JD

NV Gaudrelle Crémant de Loire Sparkling Brut - 92 PTS - WA

NV Gaudrelle Crémant de Loire Sparkling Brut - 88 PTS - WE