

DOMAINE DU VIEIL ORME

CREMANT DE LOIRE – GABRIEL BRUT

LOIRE

Story

The history of the Estate goes back to 1849. It has been handed over from father to son in the heart of the Loire region, in Saint Julien de Cheu on, a very small village close to Montrichard. It is part of the Touraine area.

Today this Estate is ran by Laurent Benoist and his wife Estelle. They strongly invested with new technologies to have a brand new cellar to keep improving the quality of their wines.

The environmental factor is also very important with only sustainable farming, leaving the grass in between the rows, manual leafing, pre-harvest to have less grapes and a better homogeneous quality .

Grape variety

50% Chardonnay, 50% Chenin Blanc

Terroir

Clay and limestone soil

Winemaking

Manual harvest in slatted crates.

Vinification in thermoregulated stainless steel tanks. The second fermentation is drawn in the bottle (a traditional method).

Maturation on the lees for a minimum of 36 months.

Tasting notes

Eye : Crystal clear appearance with grey hints, to straw yellow with golden notes.

Nose : White fruits, lemon balm, apricot and foral notes of accocia.

Mouth : Fine bubbles, elegant on the palate, fresh with a long finish.

Pairing suggestions

Ideal as an aperitif and for festive occasions, but also with seafood (fish and shellfish) and with desserts (brioche-based, biscuits, ice cream, sorbets, etc). Since it is more structured, the Cremant de Loire also enhances white meat and offal in creamy sauce

