

# DOMAINE DE LA PETITE ROCHE

## CRÉMANT DE LOIRE – L'ANGEVIN BRUT ZERO

LOIRE

### Story

The Regnard family got its first vines right after the French Revolution in 1791. Today, the estate covers 83 hectares with both Chenin Blanc and Cabernet Franc.

Located in the heart of the Loire Valley, in the middle of the Châteaux de la Loire, Domaine de la Petite Roche enjoys a diversity of terroirs from schists to limestone and sand. This allow the estate to produce a range wines with finesse and character, for any occasion.

Farming philosophy : Sustainable HVE 3 (2019) / Terra Vitis (2018)

« AngeVin » refers to the inhabitants of Anjou but also a reference to the angels share consumed in the barrel.

### Vineyard Information

Grape varieties : 100% Chenin blanc

Plot size : 1,5 ha (3,7 Acres)

Average age of the vines : 20-25 years

Facing : East

Elevation : 100m

Soils : Schist, clay-schist

#### FARMING PRACTICES

- Training method : Guyot simple
- No herbicide / No pesticide
- Cover crops
- Regular work of the soils

### Winemaking

- Hand picked grapes/ Whole bunches 100%
- Pneumatic press
- Pressing : Separation of the free-run juice and the pressed juice for a better fineness of the base wine
- Fermentation : Stainless steel tank (70%) and Oak barrels (30%) / 15 days at 60-68°F
- Aging : 6-8 months in stainless steel tank and oak barrels (seasoned barrels), on lees with stirring / then 16 months minimum on slat
- Disgorgement : Yes
- Dosage : 0 g/l
- Fined : Yes

### Tasting notes

A fresh nose of beeswax and flowers. At first, the palate is tickled by fine and persistent bubbles. It shows complex flavors of ripe fruits, citrus and white flowers, complemented by subtle oaky notes. A crisp and elegant sparkling wine.

