

# DOMAINE DE LA PETITE ROCHE

CRÉMANT DE LOIRE – ORIGINE BRUT WHITE

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 domain to produce a range wines with finesse and character, for any occasion.

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

## Vineyard Information

Grape varieties : 50% Pinot noir, 50% chardonnay

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

Average age of the vines : 20-25 years

Facing : East

Elevation : 100m

Soils : Sandy silt

### FARMING PRACTICES

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

## Winemaking

- Hand-picked grapes / no destemming
- 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 / 15 days at 60-68°F
- Aging : 16 months minimum on slat
- Disgorgement : Yes
- Dosage : between 5-6 g/l
- Fined : Yes

## Tasting notes

The nose is very fresh with white flowers and citrus perfumes. On the palate, the entry is voluptuous, revealing notes of white and yellow fruits, lifted by fine bubbles. Long and citrusy finish.

The Pinot Noir brings fruitiness and crispiness to the blend, whereas the Chardonnay brings the structure and elegance.

