



Complices de Loire

# L'EVANESCENTE

AOP MONTLOUIS-SUR-LOIRE



**REGION**

VAL DE LOIRE



**GRAPE VARIETY**

CHENIN BLANC



**AGEING**

5 YEARS



**TERROIR**

THE PARCELS ARE SITUATED IN THE AREA OF MOSTLY CLAY AND FLINT (SILEX) SOILS. THIS TYPE OF SOIL IS CONSIDERED TO BE THE BEST OF LOIRE VALLEY AS IT ENABLES AN EXCELLENT BALANCE OF DRAINAGE AND WATER RETENTION, SAVING VINES FROM BOTH WATER LOGGING AND DROUGH. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



**VINIFICATION**

THIS SPARKLING WINE IS MADE BY THE MÉTHODE TRADITIONNELLE, IN WHICH A LIQUEUR DE TIRAGE - YEAST AND A SMALL AMOUNT OF SUGAR - IS ADDED TO THE BASE WINE TO ENCOURAGE SECONDARY FERMENTATION IN THE BOTTLE. THESE WINES ARE THEN GENERALLY AGED FOR 24 MONTHS BEFORE DISGORGING, CORKING AND SALE. TINY DOSAGE FOR THIS CUVÉE.



**TASTING NOTES**

BEAUTIFUL WHITE GOLD SHINY COLOR. ELEGANT NOSE WITH AROMAS OF DRIED FRUITS, APPLE AND QUINCE TART. SENSUAL AND ELEGANT PALATE WITH FLAVORS OF FRENCH BRIOCHE. THIS WINE IS SEDUCTIVE BY ITS MINERALITY, FRESHNESS AND THE FINESSE OF ITS BUBBLES.



**FOOD PAIRINGS**

THIS FESTIVE WINE WILL BE PARTICULARLY APPRECIATED FOR APERITIF, CRAB IN HOLLANDAISE SAUCE FLAVORED WITH ORANGE, GRILLED LOBSTER, BANANA SPLIT, DAME BLANCHE OR PARIS-BREST DESSERTS.

**SERVICE TEMPERATURE:** 8° - 10°



WINEENTHUSIAST

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