

Domaine Bellevue Crémant de Loire



Description:

Domaine Bellevue Crémant de Loire Blanc is an elegant sparkling wine from the Loire Valley, crafted from 60% Chenin Blanc, 20% Chardonnay & 20% Cabernet Franc grapes using the traditional method. It combines freshness with subtle complexity, reflecting the unique character of this versatile variety.

Tasting notes:

Fine, persistent bubbles with aromas of citrus blossom, green apple, and a hint of almond. The palate is crisp and creamy, offering flavours of pear, lemon zest, and a delicate brioche finish.

Allergens: Contains sulphites.

Dish Pairing:

- Fresh oysters or clams
- Smoked salmon or trout
- Fish tartare or scallop carpaccio
- Light pastries and meringue desserts
- Fruit sorbets

Talking Point:

Produced by Château de Bellevue, a family estate established in 1985, this Crémant de Loire Blanc reflects the estate's commitment to quality and tradition. The wine is aged for over two years on lees, enhancing its complexity and fine effervescence. Domaine Bellevue's sustainable viticulture practices ensure that each bottle embodies the essence of the Loire Valley's terroir.