



020 8965 2000





CREMANT DE LOIRE



Wine Type

Style

Sparkling Wine

Vintage 2018

Crisp, Dry Whites

Country France

Region Loire

Grower Name Château Pierre Bise

Chenin Blanc **Grape Variety**





ABV

Closure

Natural Cork

13.00



Allergens



Method



Product SKU

PBCREMANT20

TASTING NOTES

Really fine bubbles, creamy mouth feel, zippy acidity. Ripe golden apple with notes of pecan, shortbread biscuit and hint of dried apricot. Really fresh with a long finish. Best served just above cellar temperature.

Food Matches

Oysters, Cod & Grilled Chicken

GROWER



Château Pierre Bise

Situated in the heart of the Anjou appellation, Château Pierre-Bise has gone from an original 9ha estate in 1959 to 50ha of prime vineyard plots in Anjou, Savennieres, Coteaux du Layon and Quarts de Chaume. Today it is considered to be one of the leading producers in Anjou and the Loire Valley. A th... Read More

REGION



Loire

The Loire Valley is a well known wine producing region of Central France, defined by the river Loire which runs through it before emptying into the Atlantic Ocean. The region itself is so large and diverse that generalisations about terroir and soils are impossible, but the most well-known appellati... Read More

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GRAPE



Chenin Blanc

Chenin Blanc is perhaps one of the world's most versatile grape varieties, used for bone dry, white table wine and sparkling wines right through to some of the longest-lived sweet wines to be found. Broadly speaking, Chenin exhibits floral aromas, crisp green apple flavours and zippy acidity, while ... Read More

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