





CUVEE FLAMME CREMANT DE LOIRE BLANC NV



TASTING NOTES

Gratien & Meyer Cuvee Flamme Cremant de Loire Non Vintage. This Cremant de Loire is made up of of Chardonnay, Cabernet Franc and Chenin Blanc using the Traditional Method, and then aged for around 3 years. It is fresh with hints of white fruits, crisp zest, and a a touch of gourmand aromas. Overall, there is a luscious texture to the fizz and bright character perfect for an aperitif.

Food Matches

Smoked Trout and Cream Cheese Canapes, Spanish Cod with Lemon &

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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