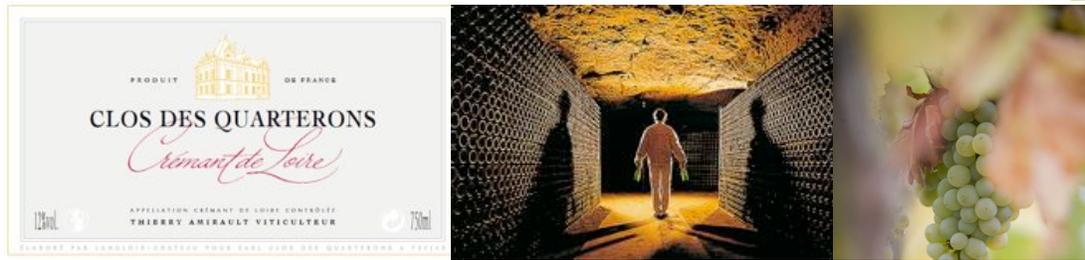




CLOS DE QUARTERONS, THIERRY AMIRAULT CRÉMANT DE LOIRE N.V.



The "Clos des Quarterons" is located in the tiny village of St Nicolas de Bourgueil part of the Touraine region. In this appellation, better know for it red wines made from Cabernet Franc, Thierry his the only producer to make a sparkling Chenin Blanc from a 5 acres single block.

Always practicing an environment friendly agriculture, the "Clos des Quarterons" is since 2008 in transition to the organic certification.

The Loire Valley is France's largest producer of sparkling wines outside Champagne region. Sparkling wines designated "Crémant" are produced using the "Methode Traditionelle" and have to fulfill strict production criteria. In France there are only seven appellations for sparkling wine, which include the designation "Crémant" in their name. The Crémant wines must be harvested by hand, with low yielding and must be aged for a minimum of one year "sur-Lattes"

SOIL TYPE _____

Sand and Gravel on the former Loire riverbed.

VARIETAL _____

80 % Chenin Blanc 20 % Chardonnay from 25 years old vines

CULTURE _____

In conversion to Organic since 2008
De-budding in order to lower the yields.
Mechanical work of the vines. Organic fertilizer. Manual harvesting.

VINIFICATION _____

Pneumatic press. Only the first juice after pressing is used in the blend.
Long Fermentation in stainless steel tanks with natural yeast.
Second fermentation happens in bottle "Methode Traditionnelle"
18 Month ageing "Sur Lattes" before disgorgement.
Brut - Low "dosage" at 8 g/l

TASTING NOTES _____

The nose has plenty of very clean fruit. It is floral, fresh and delightfully acidic.
Bubbles are fine and elegant. The nice acidity and minerality of the "Chenin Blanc" perfectly balance the full and fruity character of the Chardonnay.

From the same Winery
St Nicolas de Bourgueil, Les Arpents 2009
Loire Valley red Cabernet-Franc

