CHÂTEAU DE LA DURANDIÈRE
CRÉMANT DE LOIRE

Vallée de la Loire

Château de la Durandière stands at the door of the charming fortified village of Montreuil Bellay few miles south of the city of Saumur. The green banks of the Thouet river, a tributary of the Loire, run the lengths of this peaceful hill standing alongside troglodytes house, thousand-year-old stones and century-old trees.

Most of the vines of the estate are located between the walls of the Château on a chalky ridge overlooking the river. This mesoclimate associated with a strict sustainable farming allow the Chenin Blanc and Chardonnay to reach a pick of ripeness.

The Loire, with its northern cool climate and rich chalky terroir, has all the same advantages for sparkling winemaking as Champagne. It is not surprising then that it is the second largest sparkling producer in France. The Crémant is the stricter category outside of Champagne imposing hand harvest, very limited yields, a minimum of a year "sur lattes" and of course Méthode Traditionnelle.

SOIL TYPE

12 acres of production. Clay subsoil and very stony limestone top soil.

VARIETAL

70% Chenin blanc, 30% Chardonnay

CULTURE

In sustainable culture since 2007.
Natural grass cover between the rows. Leaf-thinning and "green harvest" in June to increase the grape maturity.
Harvest is made exclusively by hand in small cases.

VINIFICATION

Fermentation of the "vin de base" in stainless steel vats. Second fermentation in the bottle following the strict Méthode Traditionnelle. Artisanal riddling on wooden racks. Long 24 month ageing "sur lattes" in the troglodytes caves of the Château. Brut dosage of 8 g/l

TASTING NOTES

Refined bubbles will charm you first and freshness will keep you hooked. Aromas are dominated by citrus, pear and a gentle touch of acacia at the finish. Chardonnay brings a bready structure but the Chenin always wins at the end with an addictive acidity and deep minerality.

Other wines from the same estate:

Château de la Durandière, Saumur Sec sparkling Rosé