

DE CHANCENY CRÉMANT de LOIRE MÉTHODE TRADITIONNELLE BRUT NV

Award badge and or type unknown **\$29.99**

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Award badge

Product image

Product Code:	31327	Closure:	Cork
Country:	France	Unit:	Each
Region:	Loire Valley	Volume:	750ml
Sub Region:	Touraine	Alcohol:	11.0%
Style:	Sparkling	Grape:	70% Chenin Blanc, 15% Chardonnay, 15% Cabernet Franc
Variety:	Méthode Traditionnelle		



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
\$150.00 and over



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TASTING NOTES

Winery notes (NV)

"Since 1975, the Crémant de Loire appellation has continuously been recognized for the typicity of its clay-limestone terroir. The subtle blend of the three grape varieties that composes our cuvée, combined with careful ageing in our tuffeau cellars, gives it freshness and finesse. Our team works with passion the juices to make our De Chanceny cuvées elegant, rich and unique. Our Crémant de Loire Brut is the signature cuvée that embodies De Chanceny's style, it reflects our passion for wine, for the art-de-vivre and celebration of the Loire Valley. Each year, a meticulous work is made out in our cellars to preserve this style over time.

The nose reveals the floral character of the Chenin blanc, the freshness of the Chardonnay and the fruit of the Cabernet franc for a singular balance and harmony. The attack is lively with a rich structures that evolves in finesse. Beautiful aromatic persistence in the mouth with hints of fresh fruit, of pear and peach."

5 Stars & 93/100 Sam Kim, Wine Orbit, December 2024 (NV)

"This is immediately appealing on the nose, showing golden apple, rockmelon, green tea, and jasmine aromas with a lovely oatmeal nuance. It's beautifully flowing and expansive in the mouth, offering juicy fruit flavours with fleshy texture and finely infused acidity, making it fabulously drinkable.

16.5/20 & Very Good Value, Jancis Robinson, Jancis Robinson.com, November 2024 (NV)

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"Interesting to have Cab Franc in there. Pretty nose and much more sophisticated and pleasing than the Cave de Lugny's Crémant de Bourgogne. Nice and confident, and fresh. Not trying to be a copy of champagne. Quite long actually."

91/100 Cameron Douglas MS, November 2024 (NV)

"Soft golden hues lead to a bouquet of ripe pears and apples with a light grapefruit peel quality. On the palate a lively mousse with a decent texture leads to a silky creamy mouthfeel with flavours of pomaceous fruit and citrus peel, a fine lees autolysis and plenty of acidity for freshness and style. Balanced, well made and ready to drink from day of purchase through 2028."

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch