



Our Essential Range

Crémant de Loire

BRUT

AC Crémant de Loire

Harvested by hand
Aged in our cellars

Character

Colour: Pale yellow with a glimmer of green. **Bouquet:** Notes of white-fleshed fruits, particularly apple, alongside hazelnuts and almonds.

Palate: Fresh, light, subtle and elegant.

Terroir and winemaking



Appellation d'Origine Contrôlée since 1975. The Crémant de Loire area enjoys a blend of temperate/maritime and continental climates, and the terroir comprises a wide variety of soils including sand, chalk, clay/limestone, schist and granite.

This wine is vinified by the traditional method.

Grape varieties

Chenin (mainly), Chardonnay, Grolleau, Cabernet Franc.

Food pairing

As an aperitif, or paired with seafood and fresh fish.



At its best within 3 years



Serve at 8°C

Awards

Jaillance wines **are frequent medal-winners** in a range of professional competitions.

Logistical Data

EAN code bottle	3 4161471 20001
EAN code case	3 41614 97 1200 6
Volume	750 ml
ABV	12%

Packaging

pallet 80x120
7 layers x 10 cases
420 bottles



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