

Our Essential Range

Crémant de Loire rosé

BRUT ROSÉ

AC Crémant de Loire

Harvested by hand
Aged in our cellars

Character

Colour: Pale rose pink. **Bouquet:** Fine and elegant with notes of red berry fruit. **Palate:** Well-balanced and elegant, with fresh, fruity flavours on the finish.

Terroir and winemaking



Our Crémant de Loire Rosé has had Appellation d'Origine Contrôlée (AOC) status since 1975. The appellation area enjoys a temperate oceanic and continental climate, and the terroir comprises a range of different soil types including sand, chalk, clay/limestone, schist and granite.

This wine is vinified by the traditional method.

Grape varieties

Chenin, Grolleau, and Chardonnay.

Food pairing

Perfect as an apéritif; also pairs well with white meats and 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	341614 71 2002 5
EAN code case	341614 97 1202 0
Volume	750 ml
ABV	13%

Packaging

pallet 80x120
7 layers x 10 cases
420 bottles



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