



DUMNACUS
VIGNERONS



APPELLATION CRÉMANT DE LOIRE CONTRÔLÉE

CRÉMANT DE LOIRE BRUT



Dumnacus Vignerons : 180 winegrowers who proudly bear the Loire Region's colors, who share the same wine pride and passion and who promote everyone's know-how through a single banner.

Dumnacus Vignerons symbolizes Loire wines in all their diversity and authenticity.

Dumnacus Vignerons brings us back to the Gallo-Roman period, to find the brave gallic warrior **Dumnacus**; symbol of our land, our authentic vineyards and of a free state of mind.

Because our wines are like him, they are also like you. They all bring us together.

Because our wines reveal the true nature of the Loire.

Glory to the Loire



Soil, terroir & winemaking

Plots in Saumur and its surroundings, on tuffeau soils, characteristic of the region.

Majority Chenin, Chardonnay, Grolleau. Manual harvest. First fermentation in temperature-controlled tanks, second fermentation in bottle on laths.

Tasting notes

Thanks to the second fermentation in bottle, this Crémant reveals fine and elegant bubbles. The tasting is all in freshness, which offers fruity aromas and notes of brioche. To serve as an aperitif or with dishes like white meats in sauce.

Service and aging

To be served between 6 ° C and 9 ° C. Ideally in a flute glass at the tight opening to give the best of the aromas and effervescence of wine.

