

BIOVIDIS

Le spécialiste du vin bio



Crémant de Loire AOC 'Les Troglodytes'



Certified organic wine, FR-BIO-01.



Bearing witness to the history of the Loire and its châteaux, troglodytic dwellings give the landscape a particular character. The bright, white stone is the backdrop to this region's art of living. All along the Loire wines route, the rock offers a unique soil quality, which gives the wines elegance and finesse.

The vineyard:

Appellation: Crémant de Loire
Grape variety: Chenin Blanc

Wine making:

Matured for more than 24 months, this wine reveals all its finesse. Fermented according to the traditional way of the Champagne wine.
ABV: 12.5%

Tasting notes:

Colour: Pale yellow
Bubbles: Elegant, fine and persistent
Bouquet: Fruity
Taste: Crisp, aromatic and structured, it offers a fresh taste with notes of pear and peach.

Serving temperature and food pairings:

Serve between 8°C and 10°C
Serving suggestions: From apéritif to dessert 😊

When to drink:

Ready to drink now.

