



### **NV M. Bonnamy Crémant de Loire Brut**

The M. Bonnamy Brut is a juicy, yet dry sparkling wine that pairs with just about any type of cuisine. The inclusion of 65% Chenin Blanc ensures a bit of earthiness to the wine's apple and red fruit nuances.

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**VARIETY:** Chenin Blanc 65% / Chardonnay 20% / Cabernet Franc 15%

**CLASSIFICATION:** Crémant de Loire AOC

**VINEYARDS:** Various vineyards located throughout the Loire Valley totaling 61 hectares.

**SOILS:** Tufa Limestone & some clay

**AVERAGE VINE AGE:** 25 years

**VINIFICATION:** Manual harvesting, gentle pressing and low-temperature fermentation (18°C) to preserve the aromas. Second fermentation in the bottle by the Traditional Method after selection of the best juices.

**AGING:** 12 months aging sur lattes before disgorgement. (only 9 months required by AOC)

