



NV M. Bonnamy Crémant de Loire Brut Rosé

The M. Bonnamy Rosé is a juicy, yet dry sparkling wine that pairs with just about any type of cuisine. 100% Cabernet Franc lends a bit of earthiness to the wine's bright berry nuances.

VARIETY: 100% Cabernet Franc

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)

