



CRÉMANT DE LOIRE

APPELLATION D'ORIGINE CONTRÔLÉE
BRUT

HISTORY

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 !

COLLECTION TRADITIONS COLLECTION ORIGINES



Soil, terroir & winemaking

A very wide geographical area, extending from the Anjou and Tours areas, hence the wide variety of soils and climates.

Mainly Chenin, with Chardonnay, Grolleau and Cabernet Franc. Grapes are picked by hand. Primary fermentation in heat-controlled vats, secondary fermentation in bottles placed on wooden slats, over 12 months.

Tasting notes

The secondary fermentation in bottles produces a Crémant offering fine, elegant bubbles. A truly fresh, slightly fruity taste with biscuity notes. Serve as an aperitif or with dishes like chicken a la king or any other white meat in sauce.

Service and aging

To be served between 6°C and 9°C.

Logistics

Collection address : Loganjou – ZI Les Petites Mares – 23 Boulevard des Entrepreneurs – 49250 Beaufort en Anjou – France

Packaging : 6 bottles/case
Palletisation : 80 cs/pallet
UPC : 3507110019771
SCC : 0 3507110019788

