



Les Anges

Traditional Method - Blanc Brut

Réserve

History

The Les Anges range offers you the best terroirs and appellations of France thanks to the know-how, passion and rigour of our cellar master. Light, supple, like a cloud.

Terroir

Climate

Temperate, rather dry oceanic climate.

Geology

Clay-limestone soil from the Touraine region.

Winemaking

Produced using the traditional method, after a rigorous selection of grapes. The first fermentation takes place in vats. The second fermentation and foaming take place in bottle on lees in one of our troglodytic cellars in Le Puy Notre Dame (49).

Logistics

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

Packaging : 12 bottles/case

Palletisation : 55 cs/pallet

UPC : 314907003753

SCC : 0 3149070037060



Tasting notes

Pale yellow color, fine bubbles. Nose of dried fruit and pineapple. Very fragrant on the palate, it is pleasantly balanced, revealing white fruit and spice (clove) aromas.

Food pairing

Serve as an aperitif or at the end of a meal to accompany your desserts.

Serving temperature

Between 6 and 9°C.

Our group

