



DESIREE ANNE

CREMANT DE LOIRE

ROSE



GRAPE VARIETY

Cabernet Franc 90%
Grolleau 10%

TERROIR

Limestone – Clay on a hillside above our cellar.

WINEMAKING

Sorting with healthy grapes, harvest with boxes.

Sensitive pressing with a pneumatic wine-press, and juice selection before setting.

First alcoholic fermentation in a stainless steel tank with a control of temperatures, then filtration.

Bottling and foaming after a horizontal storage of the bottles during 12 months.

TASTING

Served between 5°C and 6°C (41°F/43°F)

FOOD AND WINE PAIRINGS

Désirée Anne will be enjoyed with an original aperitif where sweet foods replace salty foods.

You can enjoy it with red berries desserts.



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