

Château de L'Aulée

Brut L



VINTAGE	NV
REGION	Loire Valley
APPELLATION	Crémant de Loire
VARIETAL	85% Chenin Blanc 15% Cabernet Franc
TERROIR	Clay with flint and sand
INFO	37 Ha (91.42 Acres) total vineyard Hand harvested 24 months maturing Unfined/Filtered No sugar or sulphites added 8grs / L residual sugar Sustainable Agriculture Practices

About the Estate:

Built in 1856 by the Cordier Negociant, then successively owned by the DEUTZ and the TAITTINGER family from Champagne up until 2002, Château de L'AULEE is now representing 37 hectares in on single plot, surrounding a magnificent Chateau. Crémant is the most demanding AOC: necessarily hand-harvested, very low squeezing with pneumatic press and much longer maturing compared with other sparkling AOC (Touraine, Saumur, Montlouis, Vouvray). The grapes are picked between 11.5 and 12% of potential alcohol, so that very little sugar is needed for the second alcoholic fermentation in bottles. Depending on the vintages, the malolactic fermentation will be fully or partially achieved so that the acidity will bring freshness to the Château de L'AULEE Crémant de Loire, without being aggressive.

After 3 months, begins the autolysis part, enriching the wine very slowly with amino acids, proteins and volatile elements. They give to the wine elaborated flavours and delicate sparkling. This part of wine growing is particularly important and very specific of our working method. This is why our Crémant stays on laths at least 24 months. A dosage from old vintages matured in barrels will bring subtle flavours and roundness without hiding the freshness.

Cremant BRUT « L » is made from 15% Cabernet-Franc planted on more Sandy terroir and the grapes are grapes pressed softly, in order to obtain the most fruity aromas and palate and avoid tannins... 100% successful!

Tasting Notes:

A new L'AULEE « Coup de Cœur »... Crunchy and so attractive nose of red berries, strawberries and blackcurrant... Chewy and yummy palate, berries and pastries' like taste. Long, chewy and candies taste length. Incredible notes and "feeling" for a Cremant... A must try and a real experience.

Press Review:

Soon to come.