

Domaine du Petit Clocher - Crémant de Loire

Domaine du petit clocher is the result of the work of 4 generations of winemakers in Cléré-sur-Layon. Maintaining a level of quality while always evolving, the domain went from 5 hectares when it started to 80 hectares now. Diversifying both grape types and soils types ensured the passage to the next generation. Domaine du petit clocher is part of the independent winemakers group which means that they are in control of every aspect of their production and that they take pride in showing to the world the fruit of their labor.



Grape Variety: Chardonnay

Harvest: Manual

Ageing: Consume within 7 years.

Tasting: The robe is crystalline, clear with grey reflections. The nose is composed of white fruits. On the palate, the wine is elegant with fine bubbles. Its ample and round palate makes it the ideal companion for any type of meal.

Harvest & Vinification Process:

The harvest is manual and in openwork boxes to limit oxidation as much as possible. The rather fast fermentation must give a discreet white wine which will be revealed by the effervescence.

The Method used is the same as in Champagne, with the second fermentation that occurs in the bottle.

The maturation takes place in the “tuffeau” (Kind of chalk that we find in the Loire Valley) cellars of the Saumur where the wine remains dormant for 18 to 24 months to refine its bubble after the second fermentation.

From then on, we remove the yeasts to prepare the wine for our aperitifs and our feast days.

To be serve at 56°F (12°C)