

# Château de l'Éperonnière



## Crémant de Loire



### At a Glance:

- **Appellation:** AOC Crémant de Loire
- **Encépagement:** Chenin Blanc (85%), Cabernet Franc (15%), Chardonnay (5%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From various parcels surrounding the Château near the village of Rochefort sur Loire
- **Soil Types and Compositions:** Schistous clay limestone with some sand
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Guyot, vines average 15 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 75-80 hl/Ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in early September

### In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine spends c. 6 months *sur lie* and c. 36 months *sur lattes*.
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** c. 6 months in stainless-steel tanks followed by c. 36 months in bottles
- **Press Wine:** Wine is entirely press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied at racking and at bottling

### In The Glass:

This aromatic and expressive Crémant shows what superb sparkling wine can be made from Chenin Blanc with ample aging sur lattes (in this case, 3 years). With fine mousse and notes of yellow apple and wisteria across the midpalate, it's nicely balanced with 2 grams of dosage tempering the naturally high acidity of Chenin Blanc.