

LOUIS VALLON

Crémant de Bordeaux

WHITE DRY

UG Bordeaux brings together two cooperatives, Sauveterre Blasimon Espiet Cellar and Saint-Pey Génissac Wine growers, in a voluntary approach for a responsible and sustainable viticulture.

The cooperative system covers the entire production chain, allowing **full traceability** of our wines, by identifying perfectly all production stages, from the plot to the wine making.

Origin

This effervescent wine is elaborated according to very strict rules, using the Semillon and Cabernet Franc grape variety.

According to the legend, a young english soldier was looked after by a french priest during the Hundred Years War. This priest made him discover a sparkling wine made by himself. He described his vineyard saying that by the moonlight, the 'Vallon Luit' (the valley gleams). The soldier came back to England talking about this 'Luit Vallon' which became 'Louis Vallon'.

Grape varieties

Blend: Sémillon, Cabernet Franc

Vinification

Grape harvest is manually-operated and grapes are carried out to the pneumatic press using small openwork grape box. Each stage is aimed at limiting the grape oxidation so that flavors remain pure.

Different development stages follow the Traditional method : pressing, first fermentation, second fermentation in the bottle, maturing, riddling, disgorging and titration.

Tasting notes

This wine is gently sparkling and its gold robe is lightened by shades of green. The nose is subtle and brings up white flower notes. The palate is supple, round, with an almond flavored finish.

Pairing food and wine

This wine will charm the palates as an aperitif as for dessert.



2013



2013



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Please note that the awards are deserved by batch of wine. That is to say, for a same vintage, some batch could be awarded and some do not. Should you wish to ordered an awarded wine, you would be pleased to precise it to us.