

LEGENDE DE LOUIS VALLON

Crémant de Bordeaux

BRUT

UG Bordeaux brings together two cooperatives, Sauveterre Blasimon Espiet Cellar and Saint-Pey Genissac 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

Early harvest allow to preserve the acidity balance. Different development stages follow the Traditional method : pressing, first fermentation, second fermentation in the bottle, maturing, riddling, disgorging and titration.

'Légende de Louis Vallon' is stemming from a selection of the best batches by our oenologists. This exceptional wine becomes our Crémant after being raised 36 months on laths. Those 36 months allow 'Légende de Louis Vallon' to develop aromatic amino acids and become an outstanding Crémant.

Description Organoleptique

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.

Accords mets-vins

This wine will charm the palates as an aperitif as for dessert. Its uniqueness makes it a perfect wine for tasting.

