

Expression

Famille Duveau
ROSE - BRUT



VINTAGE	NV
REGION	Loire Valley
APPELLATION	Crémant de Loire
VARIETAL	100% Cabernet Franc
ALCOHOL	12.5%
TERROIR	Limestone clay, north-south hills exposure hill top.
INFO	1.5 Ha (3.70 Acres) single plot of Cabernet Franc in Brézé devoted to Crémant de Loire Rosé. Hand harvesting - Soft pressing - full malolactic fermentation - 15 months storage on laths for maturing before disgorgement Total Acidity 4.95 g/l - 6 Grs. Residual sugar / L. HEV 3 - farm certified having High Environmental Value.

About the Estate:

Belonging to the DUVEAU Family since 1835 (six generations) and now run by Patrice & his son Remi, the Famille DUVEAU vineyard spreads over 50 hectares (123.5 acres) within 120 plots in Saint-Cyr en Bourg & Brézé to the South of the Loire river. The full vineyard is conducted under Sustainable Agriculture principles (Certified HEV 3), 100% green covering and also leaves' removing is performed when necessary to reach the best maturity.

Famille DUVEAU started producing some Crémant de Loire 25 years ago with already a distinctive quality, but was a very confidential production, too low in volume for some export. More vines fully devoted to the Crémant have been planted on purpose in Brézé on north-south hills and East-West hill top within 6 plots on less than 10 acres in total. Extremely reputed village and terroir - thanks to stones and few small flint in addition to the limestone-clay, chalky soils - Brézé is giving complexity and perfect balance of structure, freshness and acidity, and fully expressing each grapes' aromatic complexity.

Simple guyot cut, base-buds removal and leaves removing if necessary. Hand harvesting in small baskets, slow and soft pressing. Full malolactic fermentation, 14 to 18 months storage and aging on laths for maturing before disgorgement.

New Crémant de Loire "Expression" Rosé Patrice Duveau & Franck worked on and 1st production release. A < 4 acres single parcel of Cabernet Franc—planted on purpose in Brézé on a more clayey terroir for better water retention and keep the best freshness—and touching a forest to get biodiversity and protect early spring frosts.

Cabernet Franc is a varietal needing the best possible climatic "regularity" to fully express. Being located in Saumur is a perfect balance with the moderate Oceanic influence (Atlantic Ocean being 95 miles away and then not bringing too much humidity), and also far enough not to be affected by the excesses often very important of the Continental climate. The Cabernet Franc then really enjoy the best natural climate with the Brézé terroir to then deliver balance and fruitiness.

Released in 2022, the 1st "Expression" Brut Rose is an 8.000 bottles production from 2019 harvest. To discover!

Tasting Notes: FRUTY - GOURMAND - BALANCED - FRESH
Fresh, bright, juicy and crisp on delicious strawberries and red berries.

Press Review: Soon to come