



VALKYRIE

SELECTIONS



LE COEUR DE LA REINE



CRÉMANT DE LOIRE NV

LE COEUR DE LA REINE || A collaboration with Rodolphe & Ludivine Marteau and Vincent Leclair - both fourth generation families in Touraine. The Marteau family took over their family's estate in 2010 which is a 29 hectare property located on the South bank of the river Cher, on siliceous-argilo (clay and flint) soils. Vincent assumed leadership in 2014 at his family's 45 hectare estate in Pouillé, in the Cher Valley.

TOURAINES || The Touraine AOC stretches from the outer limits of the Anjou region to the gateways of the Sologne, in an area of confluence formed by the Loire river and its tributaries. The soils in the Touraine are very varied, with "perruches" (clay mixed with flint), "aubuis" (argilo-calcareous on a chalky subsoil) and sands on clays in the East. The influence of the sea in the West gradually takes on a continental character as you proceed Eastwards. These climatic differences combined with the different soils determine the selection of grape varieties grown.

CRÉMANT DE LOIRE NV ||

BLEND | One third each Chenin Blanc, Chardonnay & Cabernet Franc

VINEYARDS | These vines average 25 years in age and are meticulously tended by the family. The vines are planted on the South bank of the Cher River, where the soil is a mix of clay and flint.

WINEMAKING | Made in the traditional method - gentle pressing of hand harvested grapes with vinification in stainless steel. Aging on the lees during secondary fermentation for at least 20 months.

ALCOHOL | 12.5%

BAR CODE | 853868006642

TASTING NOTES |

Lovely aromas of white peach, almonds and honeysuckle with fine bubbles that lift the citrus, quince and chamomile flavors.

