



## CUVÉE PRIVÉE

### *Crémant de Loire blanc brut*

*Rich and Complex*

#### A NUMBERED BRAND

Cuvée Privée was initially a confidential product, for a long time exclusively reserved to a local elite. The successors de Louis Ferdinand, the son of Maison Ackerman's founder, decided to continue the tradition of numbering each bottle of this precious nectar, jealously kept for their distinguished guests! It is still numbered today, as its production is still always confidential. Cuvée Privée is the quintessential expression of great winemaking.

#### VINE-GROWING & WINEMAKING

**Grape varieties:** Chenin, Chardonnay and Cabernet Franc.

**Vineyard:** the area of Saumur.

**Vinification details:** The Chenin, Chardonnay and Cabernet Franc grapes are hand picked at **optimal maturity**. The bunches are pressed in their entirety (with their stems), so as not to damage the grapes. Each variety is made into wine separately in view of maintaining its typical features up until blending at the end of winter. Cuvée privée, is a blend of the ripest and roundest wines, derived from infertile and limestone terroirs.

**Maturing period:** at least 18 to 24 months on laths.

#### THE VINEYARD

Thanks to its porosity, the chalky subsoil (tuffeau) allows the roots to grow deeply down into the ground, thereby ensuring access to water throughout the entire summertime. The soils are diverse and produce different wine styles. The vines planted in sandy soil offer warm wines; they are the first to ripen. The chalky-clay parcels bring about well balanced wines, capable of full ripeness and at the same time good acidity. Last but not least, the clay-laden parcels have deep soils, limiting water shortages. As a result, they deliver wines with notes of fresh fruit and sometimes even tropical fruit. The climate is oceanic with low rainfall (about 600 mm/year).

#### TASTING NOTES

##### COLOR

Pale golden color, fine and generous bubbles.

##### AROMAS

Linden and well ripened pears.

##### ON THE PALATE

Supple, notes of brioche, characterized by very fine pleasant bubbles on the palate.

#### FOOD PAIRING

Perfect as an aperitif, or with desserts like apple crumble.

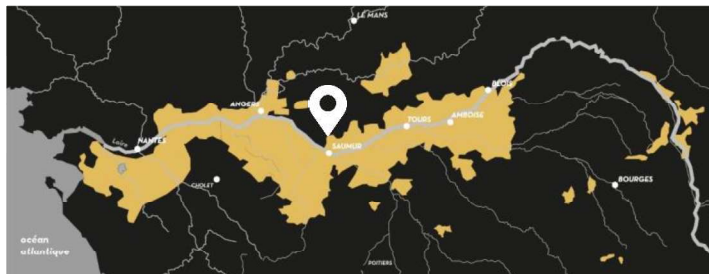
Serving temperature:  
between 6 °C and 8 °C



## ***ESPRIT DE LOIRE, a selective range, combining richness and diversity***

ESPRIT DE LOIRE, richesse et diversité, brings together a selection of still and fine sparkling Loire Valley wines representing the diversity and the richness of our appellation and varietal wines, from Nantes to Sancerre. The mission of Esprit de Loire, richesse et diversité, is that of preserving at once our expertise and our terroirs through the enhancement of AOPs and varietals, but also of creating innovative blends, thanks to a sufficiently audacious spirit. In line with a sustainable approach, this portfolio is the ambassador of a new form of vine-growing even more respectful of the vintner, consumer and environment.

Loire Valley wines flourish in a unique cultural landscape, classified as a UNESCO World Heritage site. The Loire Valley vineyard extends over 65,000 hectares within 4 regions – Pays Nantais, Anjou-Saumur, Touraine and Centre Loire. All and all, this wine route represents a distance of 800 km.



The Loire Valley is France's 3rd largest winegrowing region. Stretching from the Atlantic coast to the Centre region, it is a point of equilibrium, where North meets South, sophistication meets freshness, art meets literature, and tradition meets modernity. These harmonious contrasts - plus the generally temperate climate and extraordinarily varied terroirs - have produced the world's most diverse array of wines. As a result, France's longest river is capable of providing a rich selection of over 50 still and sparkling AOP and PGI wines and over 10 varieties (Chenin, Sauvignon, Chardonnay, Melon de Bourgogne, Cabernet Franc...). All of the wines are in the nature of the Loire Valley.

### **ABOUT MAISON ACKERMAN « EVERYDAY'S MOMENTS OF JOY »**

Established in 1811, Ackerman – the oldest Loire Valley sparkling wine house – specializes in the production of Saumur and Crémant de Loire appellation wines, according to the méthode traditionnelle. An essential operator of the Loire Valley, Ackerman is the leading actor of Loire Valley fine sparkling wines. Combining tradition and innovation, its expressive and aromatic blends produce at once great gastronomic wines and trendy offerings, thereby catering for everyday moments of joy and sharing. An experience full of emotion, so dear to our founder, Jean-Baptiste Ackerman «Bubbles are fleeting, emotions are eternal». Rooted in its territory, Maison Ackerman also fully invests in the development of tourism and the promotion of local heritage. It owns an architectural treasure, the region's highest troglodyte cellars, used to exhibit an evolutive scenography, combining wine, caves and experiential art. For several years now, this prestigious sparkling wine house has supported contemporary art, most especially since 2015, when it created an artist in residency program.

*spontaneous – jovial – generous*

