

*Part of the Esprit de Loire selection*



Ligers 2019 : Argent

**NOUVEL ESPRIT**  
*Crémant de Loire blanc brut*  
*No added sulfites*

*Finesse and white fruit*

**NOUVEL ESPRIT, A NEW APPROACH TO WINEGROWING,  
REVEALING THE VINE AT ITS VERY BEST**

We have created Nouvel Esprit in view of promoting the best that appellations have to offer. By deciding not to use sulfites, our growers have to be even more vigilant and innovative to pick healthy and fully ripened fruit! All of the sources of biodiversity contribute to the vineyard's enhancement with the help of auxiliary crops.

**FROM THE VINEYARD TO THE CELLAR**

**Grape variety:** Chenin and Chardonnay

**Soils/Terroirs:** Clay-limestone made up of green and white chalk.

**Winemaking and specificities :** Winemaking without sulfites. The grapes are handpicked and the best juice (heart of the press) is set aside for this wine. The must is left without sulfites for a 24-hour settling period : as a result, it loses its bitter and drying composites. Afterwards, we use neutral gas : nitrogen and carbonic dioxide to prevent oxidation and the development of unwanted aromas, following the wine's fermentation. Racking takes place in December in view of entirely avoiding the premature oxidation of the base wine and to conserve Chardonnay's white fruit aromas.

**Maturing period:** 12 to 18 months on laths.

**VINEYARD**

The heart of this vineyard, situated in Puy Notre Dame, boasts high biodiversity that can be identified by its many species. We cultivate the vineyard with the local environment and the special features of each parcel in mind. For example, to restore life to the soils, we plant other crops in between the vineyard rows like barley, mustard, and radish. High Value Environmental certification highlights our green and terroir driven practices.

**TASTING NOTES**

**COLOR** 

Pale yellow with slightly golden tints.

**AROMAS** 

Well ripened fruit (apricot, peach).

**PALATE** 

Refined and light, with white fruit aromas. Delicate and lasting bubbles.

**FOOD PAIRING**

Aperitif, savory and sweet flaky pastries, pear-based desserts.

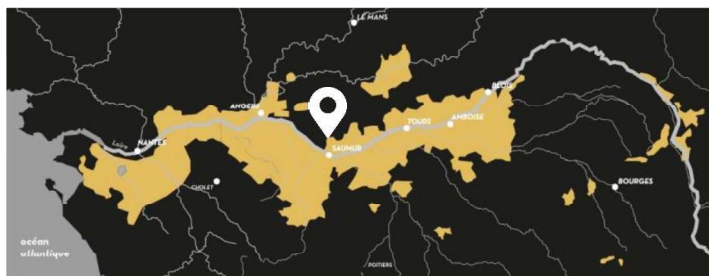
Serving temperature:  
6 °C to 8 °C



## ***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*

