



Ligers 2019 : Or

IWC tranche 1 et 2 2017 : argent
Concours des vins de Saumur 2016

: argent

Décanter 2016 : Argent

ROYAL

Crémant de Loire blanc brut

Elegance and complexity

AN EXCEPTIONAL WINE

When Jean Baptiste Ackerman dubbed his wine Royal he had an idea in mind, that of winning over the finest tables in Europe and worldwide, which he succeeded in doing, when he became the official supplier of Queen Victoria. Crowned with succes, Royal was also highly acclaimed at the Universal Exposition of Paris in 1855, where it went as far as receiving the gold medal in front of famous Champagne brands. Royal Ackerman's success lives on today thanks to the know how developed in our cellars in Saumur.

VINE-GROWING & WINEMAKING

Grape varieties: Chenin, Chardonnay and Cabernet Franc.

Soils/Terroirs: Limestone and chalky-clay.

Vineyard: the area of Saumur, Domaine des Dames de la Vallée.

Vinification details: Cuvée Royale is derived from the Ackerman vineyard, situated in the district of Puy Notre Dame. 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. The different juices are separated: this product is only made out of the free run wine. **These techniques produce an extremely refined wine with good length on the palate.**

Maturing period: 24 to 36 months on laths.

THE VINEYARD

This wine is made out of carefully selected grapes from our best parcels in the area around Saumur. The heart of this vineyard boasts a **high biodiversity**, bringing together multiple species. The grapes come from several perfectly exposed plots, planted in a **limestone** subsoil. The vines are cultivated with the environment in mind and the special characteristics of each plot. At the heart of this vineyard, there is a nice parcel, situated at an altitude of 90 meters, offering a view of the **scenic village** of Puy Notre Dame and its **collegian church**.

TASTING NOTES

COLOR

Pale yellow
with discreet golden tints.

AROMAS

White fleshed fruit, pear, and
dried apricot.

ON THE PALATE

Lasting and refined bubbles.
Complexity, brioche aromas, citrus
fruit jam, good length boosted by
acidity.

FOOD PAIRING

Fabulous on its own, or
with seafood, Loire river
fish soup or cottage cheese.

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

