

CRÉMANT DE LOIRE

Blanc brut

Aromatic and light

« A CRÉMANT DE LOIRE BY EMILIE LAURANCE »

The expedition liqueur brings about Emilie Laurance's distinct signature. Elaborated out of Chenin, the Loire Valley's emblematic grape variety, it provides vivacity, roundness and structure. As a result, the expertise of our winemakers creates an aromatic and tasty wine with refined and elegant bubbles that will elevate your tasting moments.

VINE-GROWING & WINEMAKING

Grape varieties : Chenin, Cabernet Franc, Chardonnay

Vineyard : Saumurais

Vinification details : Each grape variety was made individually into wine in view of conserving its typical features. Our oenologists carefully elaborated this blend to uphold the brand's unique style, that is to say, fresh, fruity, aromatic and light. For this wine we brought together the most fruity and expressive Chenins, derived from clay terroirs with very well ripened and concentrated Chardonnays and Cabernets, sourced from limestone laden terroirs. Last but not least, the expedition liqueur - made from Chenin - was added in view of providing vivacity, roundness and structure.

Maturing period : At least 18 to 24 months on laths.

VINEYARD

Thanks to its porosity, the chalky sub-soil allows the roots to grow deeply into the ground and **provides water throughout the summertime**. The soils are diverse and offer highly different characteristics: the vines planted in sand ripen first and produce **warm wines with little acidity**. The chalky-clay parcels can provide **well balanced wines**, that can be fully ripened all the while maintaining good acidity. Last but not least, the parcels with extra clay, often have a fairly deep soil, thereby limiting water shortages. They produce **very fruity wines, sometimes evoking tropical aromas**.

The climate is oceanic with low rainfall (about 600 mm/year).

TASTING NOTES

COLOR 
Pale gold

AROMAS 

Very expressive, a subtle blend of tropical fruit, white fleshed fruit and cake.

ON THE PALATE 

Complex with plenty of length, underscored by intense aromas of white fleshed fruit and subtle notes of vanilla.

FOOD PAIRING

Ideal with cheese puff pastries, oven baked sea bream, parmesan biscuits or cheese with herbs.

Serving temperature :
5° to 6°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 EMILIE LAURENCE **«THE UPGRADED MOMENT À LA FRANÇAISE»**

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Elegance – Distinction – Finesse



CRÉMANT DE LOIRE *Rosé Brut*

Light and Fruity

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VINE-GROWING & WINEMAKING

Grape varieties: Cabernet Franc, Pinot Noir, Grolleau

Vineyard: The southern part of Saumur.

Vinification details : The grapes were carefully handpicked from the Loire Valley. Harvested first of all, the Pinot Noir from a vineyard located on a slope overlooking the Loire Valley, provided rich and vinous characteristics. It was followed by Grolleau, which offered fruity flavors and finesse and Cabernet that supplied structure. Elaborated according to the Méthode Traditionnelle, involving a second bottle fermentation, this rosé was aged for 12 months at a cool and constant temperature. The ageing period on laths was restricted in view of preserving this wine's pleasant fruitiness. Last but not least, the expedition liqueur made from Chenin was added to bring about vivacity, roundness and structure.

Maturing period: At least 12 months on laths.

VINEYARD

This wine is made from carefully selected grapes from the best parcels within the area of Saumur. In light of the numerous species living within this vineyard, **biodiversity** is clearly one of its assets. The grapes come from several well-exposed parcels located in a **limestone** subsoil. The vineyard is cultivated with the environment in mind and the special features of each and every piece of land. Situated at an altitude of about 90 meters, it is also the perfect place to admire the **pretty village** of Puy Notre Dame and its church.

TASTING NOTES

COLOR

Gentle transparent pink color.

AROMAS

Highly refined, with wild strawberry, pineapple and lemony aromas.

ON THE PALATE

Complex with good length underscored by red berry aromas and subtle notes of vanilla.

FOOD PAIRING

Ideal with prawns, sushis, exotic cuisine, ashy goat's cheese, or even fruit based desserts.

Serving temperature:
5°C to 6°C



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SAUMUR *Blanc brut*

Light and Fruity

«A SAUMUR BY EMILIE LAURANCE.»

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VINE-GROWING & WINEMAKING

Grape varieties : Chenin, Chardonnay et Cabernet Franc.

Soils/Terroirs : chalky soil

Vineyard : Saumurois

Vinification details : Our oenologists carefully elaborated this blend to uphold the brand's unique style, that is to say, fresh, fruity, aromatic and light. The second fermentation conserved these features all the while producing refined and elegant bubbles. The wine was then aged on fine lees to bring about aromatic complexity, fat and roundness. Following a second bottle fermentation, this product was tasted every four months to monitor its ageing and to determine the best moment to disgorge.

Last of all, the expedition liqueur - elaborated out of Chenin - was added to bring about vivacity, roundness and structure.

Maturing period : At least 18 to 24 months on laths. .

EXPERTISE

Our oenologists put all of their expertise into elaborating these refined bubbles. The blend of the base wines is carefully undertaken to guarantee a consistent standard of quality and style. In view of carrying out the second fermentation according to our high expectations, we have developed a unique know-how when it comes to the preparation of ferments. The choice of yeast and the type of acclimatization are important in the development of this brand's fine bubbles and intense fruitiness. Last of all, the nature of the expedition liqueur guarantees Emilie Laurance's distinct style.

TASTING NOTES

COLOR

Gentle yellow with green tints.

AROMAS

Fresh fruit and stewed citrus fruit aromas.

ON THE PALATE

Fresh fruit and stewed citrus fruit aromas.

Harmonious with dried fruit aromas, a long and complex finish.

FOOD PAIRING

Ideal as an aperitif or with cheese pastry puffs, grilled salmon, goat's cheese, or even fruit salad.

Serving temperature :
5°C to 6°C



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Elegance – Distinction – Finesse





VOUVRAY *Blanc brut*

Crisp and Fruity

« A VOUVRAY BY EMILIE LAURANCE »

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VINE-GROWING & WINEMAKING

Grape varieties: Chenin

Soils/ Terroirs: Chalky

Vinification details : Chenin's delicate aromas and the harvest's crisp and fruity features were preserved by maintaining the temperatures between 16 and 18°C. Ageing on fine lees brought about complexity and roundness. Last of all, the expedition liqueur - elaborated from Chenin - was added in view of offering vivacity, roundness and structure.

Maturing period : 18 months on laths. .

TASTING NOTES

COLOR

Pale yellow

AROMAS

Fresh fruit and mineral notes.

ON THE PALATE

Crisp, well structured and lively.
Good aromatic finesse.

FOOD PAIRING

Ideal as an aperitif or even with seafood, saucy fish dishes or desserts.

Serving temperature :
8°C to 10°C



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Elegance – Distinction – Finesse



EMILIE LAURANCE *Rosé*

Aromatic and tasty

« A FLAVORSOME WINE WITH REFINED AND ELEGANT BUBBLES »

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VINE-GROWING & WINEMAKING

Vinification details: our oenologists take particular care when blending this wine, in order to conserve the Marquis de la Tour style, that is to say, a crisp, fruity, aromatic and light wine. The second fermentation preserves these features, all the while, giving birth to refined and elegant bubbles. The wine is then matured on fine lees to foster aromatic complexity, fat and roundness. The expedition liqueur made from Chenin offers vivacity, roundness and structure.

EXPERTISE

Our oenologists make use of their entire know how to elaborate crisp, fruity and aromatic wines with refined and elegant bubbles. The base wines are carefully blended to guarantee consistent quality and style. In view of obtaining a second fermentation according to our quality criteria, we have developed special expertise when it comes to the preparation of ferments. The choice of yeast and the type of acclimatization are important as they determine the finesse of the bubbles and the fruitiness of the aromas – two features characterizing Emilie Laurance. Last, but not least, the expedition liqueur guarantees Emilie Laurance's special signature.

TASTING NOTES

COLOR
Pale pink



AROMAS

Dominated by red berries with subtle vanilla notes



ON THE PALATE

Well-rounded with intense fruity flavors.



FOOD PAIRING

As an aperitif or with fish, white meat, or even with dessert.

Serving temperature:
8°C



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Elegance – Distinction – Finesse



EMILIE LAURANCE

Blanc brut

Light and fruity

« A FRUITY WINE WITH LIGHT AND ELEGANT BUBBLES »

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VINE-GROWING & WINEMAKING

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EXPERTISE

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TASTING NOTES

COLOR

Pale yellow



AROMAS

Notes of white flowers, citrus fruit and vanilla.



ON THE PALATE

Good refreshing balance underscored by fruit.



FOOD PAIRING

As an aperitif or with seafood, fish or even with dessert.

Serving temperature:
8°C



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Elegance – Distinction – Finesse



BLACK LAURANCE

Rosé brut

Fresh and spicy

« INSPIRÉ PAR LE CHENIN NOIR »

These refined bubbles pay homage to a historic and long forgotten Loire Valley variety: Pineau d'Aunis or Chenin Noir. Thanks to the expertise of our winemakers, this offering fully expresses the grape's typical characteristics. This fruity and spicy wine can be enjoyed straight up, on the rocks or as part of a cocktail. Its intense aromas, vivacity, good length on the palate and peppery notes offer a wine along the lines of Emilie Laurance: daring and elegant.

VINE-GROWING & WINEMAKING

Grape varieties: : Pineau d'Aunis

Vineyard: Vendome.

Vinification details: When elaborated into white wine, Pineau d'Aunis is characterized by peppery notes that appear during the primary fermentation.

The second fermentation is carried out rapidly, thereby conserving the variety's fruitiness and aromas.

Maturing period: 4 months.

EXPERTISE

Pineau d'Aunis is a grape variety known and planted in France since antiquity. It is the Loire's oldest variety and is named after the village of Aunis next to Saumur. It used to be called Chenin Noir or Pinot d'Aunis, even if it has nothing to do with Pinot Noir.

LA DÉGUSTATION

COLOR

Pale pink

AROMAS

Intense and fruity, underscored by citrus fruit, raspberry and pepper.

ON THE PALATE

Round and fruity with a spicy finish.

FOOD PAIRING

Perfect as an aperitif, straight or part of a cocktail. Equally perfect with summertime buffets, grilled meat and fruity desserts, like kebabs and salads, cherry pudding and tarts

Serving temperature:
between 5 °C and 6 °C



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Elegance – Distinction – Finesse



BLACK LAURANCE

Blanc brut

Fresh and spicy

« INSPIRÉ PAR LE CHENIN NOIR »

These refined bubbles pay homage to a historic and long forgotten Loire Valley varieties: Chenin Blanc, Pineau d'Aunis or Chenin Noir. Thanks to the expertise of our winemakers, this offering fully expresses the grape's typical characteristics. This fruity and spicy wine can be enjoyed straight up, on the rocks or as part of a cocktail. Its intense aromas, vivacity, good length on the palate and peppery notes offer a wine along the lines of Emilie Laurance: daring and elegant.

VINE-GROWING & WINEMAKING

Grape varieties : Pineau d'Aunis and Chenin Blanc.

Vineyard : Vendôme pour le Pineau d'Aunis et Sud Saumurois pour le Chenin Blanc.

Vinification details :

This wine is a blend of Chenin Blanc and Pineau d'Aunis. The second fermentation is carried out rapidly, thereby conserving the varieties' fruitiness and aromas. The liqueur added after disgorging is slightly oaky, thereby producing vanilla notes and complexity.

Maturing period : 6 months

EXPERTISE

Pineau d'Aunis is a grape variety known and planted in France since antiquity. It is the Loire's oldest variety and is named after the village of Aunis next to Saumur. It used to be called Chenin Noir or Pinot d'Aunis, even if it has nothing to do with Pinot Noir.

LA DÉGUSTATION

COLOR

Bright golden color

AROMAS

Fruity notes underscored by white fruit and citrus fruit (lemon), with a hint of vanilla.

ON THE PALATE

Vivid and fruity, highlighted by lemony notes and mild pepper.

FOOD PAIRING

Black Laurance pairs well with aperitifs and refined cuisine. It equally goes very well with tasty cheese, including jam.

Serving temperature:
between 5 °C et 6 °C



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Elegance – Distinction – Finesse



EMILIE LAURANCE

Chardonnay blanc brut

Fresh and fruity

« A CHARDONNAY BY EMILIE LAURANCE »

Emilie Laurance's distinct style is brought about by the expedition liqueur. Elaborated out of Chenin, the Loire Valley's emblematic grape variety, it offers vivacity, roundness and structure. As a result, the expertise of our oenologists creates an aromatic and tasty wine with refined and elegant bubbles that will ennoble your tasting moments.

VINE-GROWING & WINEMAKING

Grape varieties : Chardonnay

Vinification details : The temperatures are mastered between 16 and 18°C in view of favoring the development of delicate aromas of Chardonnay and of allowing us to preserve all the harvest's freshness and fruitiness. Ageing on lees brings about complexity and roundness.

EXPERTISE

Our growers use all of their expertise to elaborate these refined bubbles.

We have developed unique expertise in the preparation of ferments to ensure that the second fermentation takes place according to our quality criteria. The choice of the yeast, and the type of acclimatization produce refined bubbles and intense fruitiness, both of which are characteristic of Emilie Laurance.

Last of all, the role of the expedition liqueur guarantees Emilie Laurance's typical style.

TASTING NOTES

COLOR

Pale yellow with golden tints.

AROMAS

Good intensity, with yellow fleshed fruit aromas (apricot, peach).

ON THE PALATE

Well-balanced, supple, harmonious with plenty of roundness. Boasting yellow fruit notes, such as peach. Nice fairly fruity finish.

FOOD PAIRING

Ideal as an aperitif or with seafood, fish, or desserts.

Serving temperature :
8°C to 10°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 EMILIE LAURENCE **«THE UPGRADED MOMENT À LA FRANÇAISE»**

Emilie Laurance is elaborated in our cellars, located in an area boasting majestic castles and bucolic landscapes. Each wine – white, rosé and Ice – is carefully blended by our winemakers. Combining know how and audacity, they produce elegant sparkling wines, in view of transforming each tasting moment into a unique French style experience. As a result, they create fresh and aromatic wines with fine and delicate bubbles, adapted to all sorts of occasions.

Elegance – Distinction – Finesse



BLACK ZERO

White

Without alcohol

Aromatic and fresh

« A GENUINE ALTERNATIVE, 0% ALCOHOL AND VERY FEW CALORIES. »

Our oenologists put all of their expertise into providing an unequalled standard of quality and taste for all of your drinking occasions.

"The taste is so good, it makes you forget that it's without alcohol: a real alternative, 0% alcohol and very few calories," Severine Lepaul, Oenologist and Wine Manager with Orchidées, Maisons de Vin.

VINE-GROWING & WINEMAKING

Grape variety : 60% Melon de Bourgogne, 40% Chardonnay

Vinification details : Following the perfectly well mastered production of wine out of fully ripened grapes, the aromas and alcohol were successively extracted according to an innovative procedure. A vacuum evaporation and the use of low temperatures followed by the reintegration of aromas, produced this flavorsome drink expressing typical varietal notes.

TASTING NOTES

COLOR 
Pale golden color.

AROMAS 
Refined and fruity with floral and white fleshed fruit notes.

ON THE PALATE 
Fresh and ample with similar flavors and aromas.

FOOD PAIRING

Ideal as an aperitif or with desserts (fruit tarts, pastries, fruit salads...)

Serving temperature:
6 °C to 8 °C



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