

CHÂTEAU DE LA
Roche Bousseau



Saumur Brut Sparkling



Background:	Château de la Roche Bousseau is located in the heart of Anjou, south of the Loire river (departement 49). The vineyard owned by the Regnard family since 1791 covers 73 hectares.
Grape varieties:	80% Chenin 20% Chardonnay
Terroir:	Clay-silica, Chalk and Sandy Limes. Maritime influence.
Vine-growing:	Sustainable vine-growing.
Winemaking:	The grapes are picked early in the morning to preserve their freshness. Whole bunch pressing followed by fermentation at low temperatures in stainless steel tanks. Eighteen months maturation on lees.
Alcohol:	12°C
Annual production:	4 000 bottles
Tasting notes:	
Appearance	Pale straw robe with light green highlights. Fine, persistent bubbles.
Nose	Yellow fruits, apricots and brioche.
Palate	Refreshing with flavours of yellow fruits. A tangy citrus (lime) finish. Delicate, fine bubbles.
Potential for ageing:	Drink within one year.
Food pairing:	Aperitif or with desserts.

LOIRE VALLEY
since 1791

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