

REGNIER DAVID

Domaine Regnier-David was created in 1962 by Maurice Regnier with the purchase of 2ha of vineyards in Meigné within the Saumur appellation. In the early 1970's he became a pioneer in the region regarding organic viticulture as he converted from conventional methods to more eco-friendly and, at the time, obscure farming practices. In 1993, Domaine Regnier-David obtained its EcoCert certification.



In 2002 Maurice's son, Jean-François, at the age of 20, took over the winemaking and vineyard management. He is also responsible for growing the family's property to its current 13ha, including holdings in Saumur-Puy-Notre-Dame with its unique terroir of sandy limestone at 50-100m. In the cellar, he employs cement tank fermentations with indigenous yeast to produce natural wines that reflect each parcel's terroir.

CREMANT DE LOIRE



ROSÉ



Varietal/Blend: Cabernet Franc

Farming: certified organic

Soil: clayey-silt

Ave Year Vines Planted: 1970

Harvest Technique: by hand

Yeast: ambient and indigenous

Fermentation: fermentation of 3 weeks in stainless steel at 18°C for primary fermentation / method traditionnelle

Maturation: 12 months in bottle

Alcohol: 12.5%

Fined: no

Filtered: yes

Production #s: 4,500 bottles

The AOC requires Cremant de Loire to remain “sur lattes” or in bottle on racks prior to disgorgement for a minimum of 13 months. Jean-Francois keeps his Cremant Rosé “sur lattes” for 20-22 months. This Cremant Rose is an Extra Dry level which means it is between Brut and Demi-Sec and contains approximately 7g/L of RS.

Country: France

Region: Loire

Vineyard: 4ha