

the Culture Club!

Club Release October 2022

P.O.P. (Yeah You Know Me) Club

Since the Notorious P.O.P.'s (aka Carolyn) birthday is in October, she decided the Club release needs to feature one of her favorite Crémant regions ~ The Loire Valley!

These bubs were chosen very carefully (per usual, though), but Carolyn definitely wanted bubs she loves and can celebrate with as well!

Crémant de Loire

The Crémant de Loire was recognized as an AOC on October 17, 1975. (Carolyn's birthday, just two years ahead!) From the village of Drain (to the west of Angers) to Cheverny (to the east of Tours), the production area spans across the AOC classified regions of Anjou, Saumur, Touraine and Cheverny. 17 million bottles are sold today! This is the second largest sparkling wine producing area outside of Champagne and the winemakers here feel that they have the sparkling wines to rival Champagne

Primary Grapes: Chenin Blanc, Cabernet Franc, Pinot Noir

Others: Chardonnay, Cabernet Sauvignon, Arbois, Pineau d'Aunis, Grolleau, Grolleau Gris

Look: crystalline, clear color with gray reflections for the whites. Cherry-salmon color for the rosés.

Smell : for the whites, peach, dried fruits and brioche. For rosés, red fruits (strawberries, raspberries, etc.).

Taste: the sparklings are fine. The whites are ample, generous, fruity and fresh. The rosés are generous, fresh, round and slightly tannic. (Taste France Magazine)

Maurice Bonnamy Crémant de Loire Brut

65% Chenin Blanc 20% Chardonnay 15% Cabernet Franc.

A pale yellow wine with tiny bubbles. Rounded and delicate, a fine nervy complex with the freshness of Chenin Blanc, Floral Chardonnay and fruity Cabernet Franc. A nice aromatic persistence in the mouth with notes of fresh fruit (pear and peach).

An extra 3 months, more than required by the AOC, on fine lees makes for a sparkling wine with great aromatics and provides this Brut with a wonderful texture unique in this price-point.

Château de Mauny Crémant de Loire Brut

80% Chenin Blanc, 20% Chardonnay

Beautiful light yellow color. Nose of yellow flesh fruit such as peach. Round and gourmet mouth. Nice volume on the palate and good persistence. Great finesse of the bubbles.

The vineyard located west of Brissac-Quincé was acquired by the Brault family at the end of the 18th century, who have been running the estate since then. In 1951, they were among the first winegrowers to create the Brissac cooperative with whom they associated. Today, the family produces a wide range of Anjou AOC wines and is strongly committed to sustainable agriculture and biodiversity conservation.