



Domaine de la Commanderie

Pet Nat Rosé

This Pét'Nat' naturally sparkling wine, is fresh and indulgent, with aromas of red fruits such as raspberry and wild strawberries. As a festive wine, it will be delicious when served at aperitif or cocktail party.

50% Cabernet Franc

50% Pineau d'Aunis

Vineyard

Organically grown vines on sandy soils within the Chinon appellation.

Vinification

Pressing of the best selection of grapes, followed by low temperature fermentation occurring for three weeks, then the must at the end of fermentation is placed in bottle where it naturally re-ferments. The fermentation thus ends for several months on slats which allows to bring the finesse of the bubbles and the aromatic richness.

Pairing

Serve as an aperitif or with salted nuts, cheese boards, especially triple cream Brie, along with creamy truffle risotto.



**DOMAINE DE
LA COMMANDERIE**
VAL DE LOIRE

Passionate winegrowers in the heart of the Loire Valley, at the foot of the hills of the AOC Chinon, Philippe and his daughters Clothilde and Honorine operate around fifty hectares of vines under organic conversion, according to tradition and respect for the environment.

Surrounded by Cabernet Franc and Chenin in the communes of Panzoult and Cravant les Coteaux, the Pain family produces convivial wines as well as exceptional cuvées. The macerations practiced accentuate the varietal expression of the Loire grape varieties for more typicality. With a rigorous aging in carefully selected barrels in the cellar, some cuvées surprise with their finesse and exoticism.