

# VIGNOBLE ROBERT

## CREMANT DE LOIRE Le Funambule - NV

The Estate was founded in 1973 by Christiane and Alain Robert. They started with only 2 hectares. They carefully developed the vineyard since 1978 to reach 37 hectares today. In 2000 Cyril joined his parents to assist his father with choices about farming and winemaking. In 2013, Catherine finally decided to come back to her roots. A year later, Christiane and Alain retired to let their children take care of the Domaine. The vines are sustainably farmed.



50% Chardonnay  
50% Chenin Blanc



46-50°F  
8-10°C



0-5 years



20 years  
old



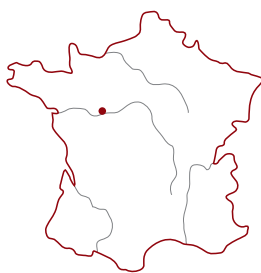
Sustainable



70 hl/ha



### TERROIR



**LOCATION :** The two main plots are in Noizay, the closest to the Loire river, and Chançay on slopes overlooking the Loire (with less exposure to frost and hail).

**SOIL :** Sand, clay-limestone soil, and on the hillside sandy clay soil which allow finesse in the wine. The grass cover between each row is important to prevent the erosion.

**EXPOSURE :** South west facing

### WINEMAKING

**HARVEST :** The grapes are exclusively hand-picked and collected in 17kg cases. A first sorting is done manually in the vineyard, and a second sorting at the receivable at winery. The temperature during harvest time is of prime concern.

**VINIFICATION :** The bunches are gently pressed in a pneumatic press below 1,6 bar. Cyril is selecting the best quality juice during the pressing called the heart of the Cuvée.

**FERMENTATION :** Then by gravity the fermentation takes place in thermoregulated stainless steel tank.

**MATURATION :** On fine lies in stainless tank for about 6 months, after the bottling, the aging "sur latte" for a minimum of 18 to 30 months. This takes place in the underground cellar where the natural conditions are ideal to develop fine bubbles.

### TASTING NOTES



Pale gold



Fresh, citrusy



Dry, crisp, fresh, lime and citrus  
with hint of pear

### FOOD PAIRING

As an aperitif

Salmon and spinach quiche

Lemon pie