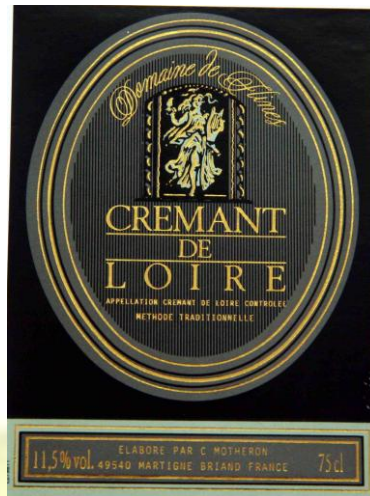




Domaine de Flines

CREMANT DE LOIRE AOC



Area of production :

A sparkling white produced from grapes on chalky soils in Anjou and Saumur.

Method of Production

Hand picked, carefully pressed. secondary fermentation in bottle for at least 18 months.

Serving suggestions :

Serve chilled in an ice-bucket. Serve as an aperitif or at the end of a meal with fine desserts.

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