

# OLEMA SPARKLING BRUT CREMANT DE LOIRE, FRANCE



**ABOUT THE WINE:** At Olema, we believe in celebrating quality every day—and there may be no better way to celebrate than with a glass of sparkling wine. As with all Olema wines, our sparkling wines are made to honor the provenance of their vineyard sources; just as our Olema Rosé hails straight from Provence, our new, limited sparkling wines are grown and made in France’s beautiful Loire region.

To craft these wines, our winemakers Jesse Fox and Tony Biagi worked hand in hand with a historical producer in the Loire Valley’s Angers region. There, in the town of Brissac, the winery has been in operation since 1872 and brings a great amount of expertise to the art of making Crémant de Loire.

The Olema Crémant Brut sparkling wine is made in the *méthode traditionnelle*, with secondary fermentation taking place in bottle. The wine is matured on lees for 12 months to add richness and complexity, resulting in the perfect blend of bright acid and rich flavors that is sure to fit any occasion.

**TASTING NOTES:** A deliciously crisp sparkling wine made in the traditional style. Dry with vibrant acidity and a round mouthfeel, the Olema Sparkling Brut features flavors of apple, pear, honeysuckle and pastry dough through the nose and palate with a bright, clean finish.

**ALCOHOL:** 12.5%

**APPELLATION:** Loire Valley, France

**BLEND:** 50% Chardonnay, 50% Chenin Blanc

**SUGGESTED RETAIL PRICE:** \$20