

MÉTHODE TRADITIONNELLE

May Georges

BRUT ROSÉ
CRÉMANT DE LOIRE A.O.C.

May Georges Crémant de Loire Rosé hails from top sites in Montlouis and Lussault-sur-Loire, which combined total six hectares. The soils are exclusively Tuffeau - clay soils with ample flint and pebbles on a Turonian limestone base. These infamous soils deliver the Loire Valley's signature ethereal minerality and savory finish.

*"The pop of a bottle before noon!
A precursor to questionable decisions that
make for lifelong stories."*



VITICULTURE

50% Pinot Noir
30% Pinot d'Aunis
10% Cabernet Franc
10% Grolleau
Tuffeau soils
53 hl/ha, **hand picked**
Lutte raisonnée, **no use of pesticides**
Regenerative Agriculture certified

VINIFICATION

Primary fermentation in stainless steel
No malolactic fermentation
Secondary fermentation in bottle
15 months lees aging
9 g/L dosage

TASTING NOTES

Shimmering salmon color with fine, persistent bubbles. Native Loire grape varieties - Pinot d'Aunis and Grolleau - deliver sophisticated flavors of pomegranate, summer rhubarb and tulips, as well as mid-palate levity. Pinot Noir brings a delicate texture and Cabernet Franc offers crisp acidity, which is balanced by a charming touch of residual sugar. Flavors come together on an elegant finish.

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750ml | 1500ml

**Drink
the Rent**

Drink the Rent

is the producer and importer of "high-toned" French wines. Based in Miami, we craft our wines to showcase extra finesse and texture, at prices we can all afford. Wines that can easily lead to a second bottle.



Pour une Agriculture du Vivant

is a global leader in the Regenerative Agriculture movement, pioneering holistic land management practices that rebuild organic matter, and restore degraded soil. All Drink the Rent vineyards follow the mission of **Agriculture du Vivant**.