



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: April 24, 2019

Label Certificate Number: 1051971

Pursuant to the application of : LIONSTONE INTERNATIONAL

Holder of permit/license number : S223316

**Brand : ABBESSE DE LOIRE, SPARKLING WHITE WINE,
CREMANT DE LOIRE, FRANCE**
Fanciful Name : N/A
Vineyard : N/A
Class : SPARKLING WHITE WINE
Vintage : VV
Appellation : CREMANT DE LOIRE, FRANCE
Size(s) : 50ML-58L
Stated Alc. Content : 12.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 19052001001452

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES
AND RULES.**

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o LIONSTONE INTERNATIONAL
28188 BALLARD DR
LAKE FOREST, IL 60045**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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W070CR11B01

Abbesse de Loire

Crémant de Loire Appellation Crémant de Loire Contrôlée SPARKLING WHITE WINE

Our Crémant pays tribute to Louise de Bourbon and thirty-five other Abbesses who reigned at the Abbaye de Fontevraud from 1115 to 1792.

Louise oversaw the expansion of the abbey between 1534 and 1575. Her motif, the L ailé (winged L) can be found throughout the building, in carved marble panels and decorative floor tiles.

We crafted our Crémant from the region's classic white grapes using the same method traditionnelle as the finest French sparkling wines. After 12 months ageing in the bottle, this white brut has a fine, delicate mousse with inviting aromas and flavors of fresh pear, green apple and juicy peach. It is perfect for any celebration, served as an aperitif, and is superb with shellfish - especially scallops. It is also a delightful partner for soft cheese with fresh fruit. Enjoy well-chilled, 8°C.

GOVERNMENT WARNING:(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCE OF FRANCE 12.5% ALC. BY VOL.
CONTAINS SULFITES CONTENTS 750ML

BOTTLED BY CAVE DES VIGNERONS DE SAUMUR
F-49260 ST CYR EN BOURG
IMPORTED BY LIONSTONE INTERNATIONAL, LAKE FOREST, IL.

5 051559 078830

2672717



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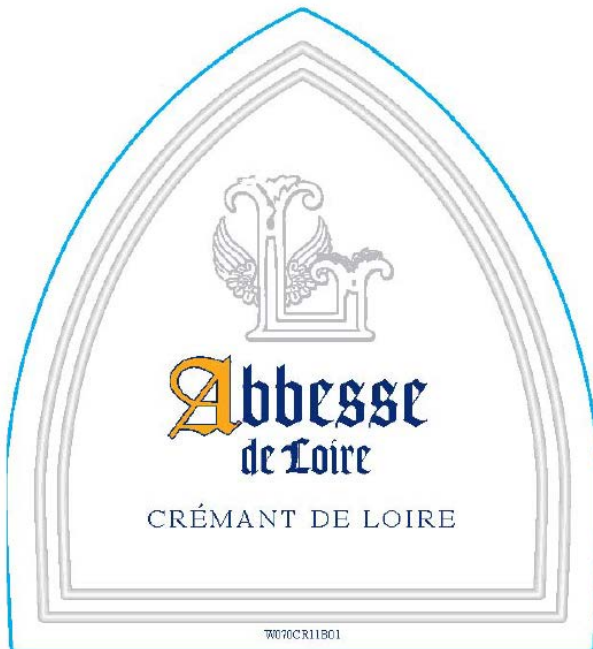
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