



## Saumur Blanc Vallée Loire

AOP Saumur, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

### PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

### LOCATION

The vines are planted on the hillsides of the Saumur region.

### TERROIR

The vines are planted on clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages the vine's roots to develop well and ensures a moderate supply of water.

### WINEMAKING

Destemming and light skin contact, followed by pneumatic pressing. Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

### AGEING

Aged on lees for 4 months before bottling.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (8-10°C).

### VISUAL APPEARANCE

Lovely pale-golden colour with silver highlights.

### AT NOSE

Luscious, complex, intense bouquet, bursting with citrus (lemon, grapefruit) and tropical fruit (pineapple) aromas.

### ON THE PALATE

Clean, soft and fresh on the palate. Long, citrus aftertaste.

### FOOD PAIRINGS

Ideal with fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).

