

Saumur Blanc Pont des Cadets



LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING : The grapes are destemmed. Then light maceration on skins, followed by pneumatic pressing. Fermented in temperature-controlled stainless vats.

AGEING : Early bottling. The wine continues is aged in our tufa cellars, protected from light and temperature variations.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It is an ideal partner for seafood, grilled fishes, white meats, typical cheeses from the Loire region (Valençay, Saint Maure de Touraine).



Pale yellow colour with brilliant highlights.



Delightful and expressive nose marrying citrus (lemon, grapefruit) and tropical fruit aromas.



Lively attack leading into a full and rich palate showing freshness. Intense, citrus-driven finish.

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