

Saumur Blanc - Eclat de Vigne



LOCATION : This vintage comes from plots located in the heart of Saumur and has been organically grown for more than ten years.

TERROIR : The vines extend over 5 hectares, on a clay-limestone soil which enhances the expression of Chenin blanc. The work in the vineyard is meticulous throughout the year.

WINEMAKING : Monitoring of maturities by regular tasting of berries. Gentle pressing and light settling allowing preservation of the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING : Aging on fine lees with regular stirring (4 months), bottling, then storage in our cellars at a depth of 25 m, where the wine continues to mature away from light and temperature variations.

VARIETALS : Chenin Blanc 100%

SERVING : Served chilled (10-12°C)

FOOD PAIRINGS : Perfect as an aperitif or with a salad, a platter of charcuterie, fish terrines, poultry or with goat cheese (Selles sur Cher, Chabichou etc.).