

Eclat
de
VIGNE



Saumur Blanc - Eclat de Vigne

AOP Saumur, Vallée de la Loire et Centre, France

Our winegrowers are proud of their terroir located along the Loire and are committed to preserving it. We offer a range of wines from organic farming with eco-designed packaging.

PRESENTATION

At each stage of production, we have carried out a reflection to limit our environmental footprint:

- Vines carried out in organic farming to preserve our environment
- Carefully selected dry materials (lighter bottles, caps and caps made from plant-based and renewable raw materials. Labels and boxes from sustainably managed forests (FSC) without gilding or varnish to facilitate recycling.

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.

IN THE VINEYARD

Our vines have been farmed organically for several years: we ban chemicals and synthetic products and limit our use of sulphur.

In the vineyard and in the cellars, our winegrowers and our oenologists work together to guarantee an organic and quality wine, vintage after vintage.

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.

VARIETAL

Chenin Blanc 100%

Contains sulphites.

SERVING

Served chilled (10-12°C)

TASTING

The attack is lively. The freshness is nicely balanced by volume and smoothness in the mouth. The finish, crunchy, persists on the suave notes of vine peach.



SAUMUR BLANC - 2020
APPELLATION D'ORIGINE PROTÉGÉE • VIN BIOLOGIQUE



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.).

