



Millésime, Array, Blanc, 2014

AOP Saumur, Vallée de la Loire et Centre, France

LOCATION

The whole plot consists in 1ha and is situated on the hill surrounding the fortress of Berrie.

TERROIR

The terroir features turonian limestone soil that gives to the wine its structure, elegance and unctuousness and lets the Chenin blanc also called « Pineau de la Loire », express its finest qualities.

WINEMAKING

Late manual harvest at the end of October to obtain a high maturity of grapes. Transport in little cases and direct pressing of the whole grape. Soft settling of the must and then filling the burgundy barrels (4-5 wines). Traditional and malolactic fermentation to preserve fat and complexity of ripe fruits.

AGEING

Maturing in oak for 12-14 months in our tufa cellars, with regular bâtonnage (stirring).

VARIETAL

Chenin blanc 100%

SERVING

Enjoy slightly-chilled (11-12°C).

VISUAL APPEARANCE

Golden colour with bright highlights.

AT NOSE

The wine presents a subtle nose of mint aromas, dried and crystallised fruit notes. Hints of butter and spices (vanilla).

ON THE PALATE

An elegant structure and freshness on the palate with juicy white fruits and ripe apricot aromas. Complex, fine and mineral finish.

FOOD PAIRINGS

Enjoy as an aperitif. This wine also goes perfectly with fishes in sauce, fish pastry, typical Bresse, mushroom risotto.

