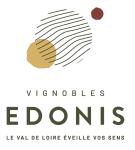
Saumur Blanc "Les Andides"





LOCATION: This wine comes from the vineyard planted around the castle town of Saumur on the south bank of France's Loire Valley.

TERROIR: The Saumur vineyards cover over 800 hectares on the south bank of the Loire River. 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: 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 for a minimum of 4 months on the lees.

VARIETALS: Chenin blanc 100%

SERVING: Serve chilled (8-10°C).

FOOD PAIRINGS: Serve as an accompaniment to fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).