Saumur Blanc BIO "Coq'licot"

AOP Saumur, Vallée de la Loire et Centre, France

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.

PRESENTATION
This wine has been grown organically for over ten years.

LOCATION
This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

TERROIR
The vines extend over 5 hectares, on a clay-limestone terroir that sublimates the expression of Chenin blanc.

IN THE VINEYARD
The work in the vineyard is carefully done throughout the year. Thus, the environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING
Monitoring of ripeness by regular tastings of the grapes. Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING
Aged on fine lees with regular riddling (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

VARIETAL
Chenin blanc 100%

Contains sulphites.

SERVING
Served chilled (10-12°C)

VISUAL APPEARANCE
Pale gold colour with silver highlights.

AT NOSE
Crisp and greedy nose with notes of white fruit (pear, vine peach), ripe fruit (pineapple) and a fine minerality.

ON THE PALATE
The attack is lively. The freshness is nicely counterbalanced by a volume and unctuousness in the mouth. The finish is crisp and lingers on sweet notes of vine peach.

FOOD PAIRINGS
It will accompany aperitifs or salads, platters of cold meats, fish terrines, poultry and goat's cheese (Selles sur Cher, Chabichou).