

Saumur Blanc Domaine de Montbrillais



LOCATION : The plots are located on the slopes of the Berrie limestone hillock, on very shallow tufa soil, with a south-western exposure. The Berrie hillock has been renowned for generations for the quality of the white Saumur wines produced there.

WINEMAKING : 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 batonnage (8 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.

VARIETALS : Chenin blanc 100%

SERVING : Serve slightly chilled (12-13°C).

FOOD PAIRINGS : It will accompany aperitifs, mixed salads, shellfish and scallops, fish in sauce or grilled (sea bass in salt crust), poultry with creamy sauces and matured goats' cheeses (Chabichou).



Pale gold colour with silver highlights.



Richness nose with notes of ripe fruit (pineapple, candied lemon) and a fine minerality (rubbed flint).



The attack is round and well balanced by a subtle freshness. Powerful in the mouth. Long and warm finish with fine notes of menthol and liquorice.

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