

# Coteaux de Saumur Blanc Héritage Robert et Marcel



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**TERROIR :** This cuvée comes from a fine selection of vines (2 ha), mainly developed on the tuffeau stone, the limestone of the Châteaux of the Loire. The Chenin Blanc, the only grape variety of this cuvée, expresses itself particularly well thanks to this terroir, where the soft chalk is usually less than 60 cm deep and allows for a moderate water supply, which is conducive to quality viticulture.

**WINEMAKING :** Fine selection of grapes, gentle pressing and fermentation at cool temperatures to preserve the aromas. Alcoholic fermentation at 18°C.

**AGEING :** Aged on fine lees for 9 months. A small part of the cuvée is matured in barrels, adding complexity.

**VARIETALS :** Chenin ou chenin blanc 100%

**SERVING :** Serve slightly chilled (10-12°C).

**FOOD PAIRINGS :** According to your desires, marry this wine as an aperitif or with your foie gras/spice bread recipes, blue cheeses, white chocolate ice cream with grapefruit coulis, fresh fig tarts, fruit salads.

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