



## Coteaux de Saumur Blanc Héritage Robert et Marcel

AOP Coteaux de Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

The expression of the vintage around a prestigious cuvée.

### THE VINTAGE

The 2015 vintage is characterised by a superb maturity of the grapes and a low natural yield.

### 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.

### IN THE VINEYARD

Two manual selections were necessary to harvest the over-ripe, sun-drenched berries, sublimated by the noble rot (22° natural potential), bringing an exceptional complexity and a rare elegance to the wine.

### 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.

### VARIETAL

Chenin ou chenin blanc 100%

### SERVING

Serve slightly chilled (10-12°C).

### TASTING

Golden yellow colour. Tender and subtle nose revealing dried fruits (hazelnut), candied fruits (apricot, pineapple, juicy mango), slightly toasted and spicy (sweet vanilla). Voluminous and unctuous mouth blending exotic fruits and candied apricot. The finish is greedy and harmonious with a nice balance between freshness and sweetness.

### 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.

### REVIEWS AND AWARDS

**Decanter** 97/100  
Decanter

