

Saumur blanc Clin d'Oeil BIB 5

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LOCATION : The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

TERROIR : The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

WINEMAKING : Destemming, light maceration and pneumatic pressing. Vinification in temperature-controlled vats at low temperature.

AGEING : Early bottling in the tufa cellars where the wine continues its maturing process sheltered from light and temperature variations.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany shellfish and crustaceans, fish (pikeperch with white butter, grilled sea bream), white meats (chicken with pineapple, curry), cheeses (comté, reblochon), goat's cheeses (Valençay, Saint Maure de Touraine) and tangy desserts (lemon tart...).



Pale gold colour with brilliant reflections.



Intense aromas of peach, lemon and lychee mixed with a delicious fruitiness.



Freshness and roundness accompanied by delicate lemon and mentholated notes.

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