



Saumur Demi-Sec De Chanceny

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

The subtle blend of the grape varieties that composes this wine, combined with careful ageing in our tuffeau cellars in Saumur, gives it its unique character and freshness. Our Saumur De Chanceny is the result of the work and passion of 58 winegrowers.

LOCATION

The production area of Saumur Mousseux, located south of the Loire, covers 1400 hectares. Our vineyards are located around the villages of Les Ulmes and Doué-La-Fontaine, in the southern area of the Saumur region.

TERROIR

A clay-limestone terroir and the subtle blending of Chenin blanc and Chardonnay give this cuvée all its character.

WINEMAKING

Gentle pneumatic pressing resulting in the extraction of the best juices. Alcoholic fermentation at low temperature (64°F) to preserve the aromatic potential. Second fermentation in the bottle according to the "Méthode Traditionnelle".

AGEING

Aged on laths for a minimum of 12 months in our cellars at a constant temperature, at a constant hygrometry and protected from the light.

VARIETALS

Chenin blanc 90%, Chardonnay 10%

12.5 % VOL.

TECHNICAL DATA

Dosage: 35 g/l



Serve chilled (42°F).

VISUAL APPEARANCE

Straw-yellow colour. Fine, persistent bubbles.

AT NOSE

Intense opened nose with floral aromas (linden), hints of honey and citrus (grapefruit).

ON THE PALATE

Ample attack. The structure is rich and round. The finale has a beautiful warm aromatic persistence on fresh notes (mint).



De Chanceny

Saumur

FOOD PAIRINGS

It will accompany sweet & savoury aperitifs (gingerbread with fresh goat's cheese) and desserts (macaroons, peach salads, crumble) and for all moments of pleasure and sharing.