



ESCAPADE



Saumur Blanc Escapade

AOP Saumur, Vallée de la Loire et Centre, France

Produced from organically grown grapes and a strong commitment to the environment. This vintage testifies the progress of our wine-making techniques, which allow us to produce with that respects each actors and factors of its process.

LOCATION

The grapes for this cuvée come from vines located in Montreuil-Bellay, in the heart of the Saumur region.

TERROIR

The terroir where our vines grow is composed of clay-limestone, spreading over 5 hectares.

IN THE VINEYARD

The work in the vineyard is meticulous and scrupulous, so that water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING

Thanks to regular berry tasting, their maturity is scrupulously monitored. The aromatic potential of the wine is due to the gentle pressing and clarification of the grapes. The vinification is traditional and the temperature is strictly controlled (17° to 19°C).

AGEING

For 4 months, the wine is aged on fine lees with regular stirring. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Serve between 10 and 12°C. (50°F and 53,6°F)

TASTING

This cuvée reveals a crunchy and round nose with notes of white fruit (pear, vine peach) and ripe fruit (pineapple), endowed with a delicate minerality. The attack on the palate is lively. The finish is crisp and persistent, with notes of vine peach. The robe is pale gold in colour with silvery reflections.

FOOD PAIRINGS

Aperitif, beetroot tartar, vegetable curry or a leek fondue.

