



2020

AOP Saumur, Vallée de la Loire et Centre, France

LOCATION

This terroir is located on the hillsides of the communes of Pouancay, Berrie and St Léger de Montbrillais.

TERROIR

This terroir is dominated by Turonian limestone from the secondary era.

IN THE VINEYARD

The selected vines have naturally low yields, with a few small bunches per vine, very golden at harvest time.

WINEMAKING

Harvesting at the end of October, when the grapes have reached the beginning of over-ripeness. Delicate pneumatic pressing and careful settling. Vinification with temperature control (17 to 19°C) to preserve the aromatic potential of the Chenin Blanc.

AGEING

Maturing on lees for 6 to 7 months brings fatness and complexity.

VARIETAL

Chenin blanc 100%

SERVING

Served slightly chilled between 10 and 12°C.

TASTING

Straw yellow colour with bright reflections. Deliciously honeyed aromatic intensity with a mix of pear and dried apricot. Richness and roundness accompanied by harmonious mineral notes and a great saline persistence.

FOOD PAIRINGS

To be enjoyed with flambéed scallops or pikeperch in white butter.

REVIEWS AND AWARDS

Argent
Concours des Vins Saumurois

