

Saumur Blanc Secrets de Chai



LOCATION : The vines are located in the heart of the Saumur region in the communes of Montreuil-Bellay and Bellevigne-les-Châteaux.

TERROIR : The vines are planted on clay-limestone terroir.

WINEMAKING : Harvest of grapes with aromatic profiles of ripe fruit type. Direct pressing. Vinification using a protective method with temperature control between 17 and 19°C, allowing the complexity and aromatic potential of Chenin blanc to be preserved.

AGEING : Aging on fine lees for several months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

VARIETALS : Chenin blanc 100%

SERVING : Served chilled (10-12°C).

FOOD PAIRINGS : Depending on your desires, pair this wine with recipes for fish, shellfish, summer salads, dishes with sweet spices (curry) and matured goat cheese.
Recipe from the cellar master: Pea cream and bacon-potato pancake.



Pale yellow color, with golden highlights.



On the nose, a deliciously fruity aromatic intensity where vine peach, lemon, pineapple and lychee mingle.



On the palate, freshness and creaminess accompanied by delicate lemony notes.