

# 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.