

Saumur Blanc Domaine de la Croix Noyant



LOCATION : The vineyard estate is located in the commune of Berrie, in the southern part of the Saumur appellation.

TERROIR : The vines of Chenin blanc are planted on a rise with great southwest sun exposure overlooking the Dive river, which wends its way alongside the slope. These vines sink their roots deep into the claylimestone soil where the tufa is quite shallow.

The Butte de Berrie rise has been famous for the quality of its white Saumur for generations. "My 7-hectare vineyard estate is located in the commune of Berrie, in the southern part of the Saumur appellation. My Chenin Blanc vines are an average of 50 years old. The youngest are 25 and the oldest are 80 to 100. The latter call for special attention, including hand picking. The vines are planted on a rise with great southwest sun exposure overlooking the Dive river, which wends its way alongside the slope. These vines sink their roots deep into the claylimestone soil where the tufa is quite shallow. The Butte de Berrie rise has been famous for the quality of its white Saumur for generations."

WINEMAKING : Monitoring the maturity. The grapes are harvested when fully ripe. Gentle pressing and light settling of the must to preserve the aromatic potential. Traditional vinification with fermentation in vats where the temperatures are regulated (17-19°C).

AGEING : The wine is aged on the lees for 4 months with regular bâtonnage (stirring). After bottling, it is stored in our 25-metre-deep cellars where it ages away from light and variations in temperature.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (10-12°C).

FOOD PAIRINGS : Serve as an aperitif or this wine goes perfectly with grilled fishes, poultry with sauce and fine goat's cheese (Chabichou).



Pale gold color and silver hues.



Charming nose with aromas of ripe fruits (pineapple, crystallized apricot) and mineral notes.



On the palate, the attack is round, soft and well balanced with lovely freshness. A beautiful aromatic structure. The long aftertaste reveals subtle notes of mint.