

LES PLANTAGENÊTS



Saumur Blanc Les Plantagenêts

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

Plantagenets is the name of a famous dynasty descended from Geoffrey V of Anjou. Legend has it that he used to wear a bracket of broom on his hat.

LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR

The special feature of this area is its clay-limestone soil: this soft white stone, known as tuff, used to build the châteaux of the Loire, encourages the vines to develop their roots well and ensures a moderate water supply.

WINEMAKING

Destemming and light skin contact, followed by pneumatic pressing. Fermented in temperature-controlled vats and bottled in tufa cellars, where the wine continues to age, protected from light and temperature variations.

AGEING

Aged for a minimum of 4 months on lees.

VARIETAL

Chenin blanc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Beautiful pale golden colour with silver highlights.

AT NOSE

Luxurious, complex, intense bouquet bursting with aromas of citrus fruit (lemon, grapefruit) and tropical fruit (pineapple).

ON THE PALATE

Clean, smooth and fresh on the palate. Long, citrus aftertaste.

FOOD PAIRINGS

Serve with fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).

