

Saumur Blanc Les Plantagenêts



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.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (8-10°C).

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



Beautiful pale golden colour with silver highlights.



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



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