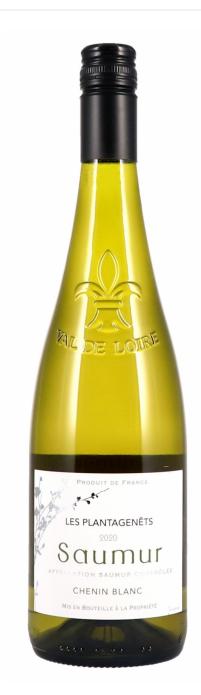
# LES PLANTAGENÊTS



# 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.

#### AGFING

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.).



