Saumur Brut Cuvée de la Chevalerie

AOP Saumur, Vallée de la Loire et Centre, France

This wine pays homage to the tradition linked to the cavalry and the love of the horse, which is part of the history of the town of Saumur.

TERROIR

A clay-limestone terroir and a subtle blend of Chenin, Cabernet Franc and Chardonnay grapes give this cuvée all its character.

WINEMAKING

Pneumatic pressing resulting in the extraction of the best juices. Alcoholic fermentation at low temperature to preserve the aromatic potential. Second fermentation in the bottle according to the traditional method.

AGEING

Aged on laths for a minimum of 9 months in our tufa cellars at a constant temperature and hygrometry and protected from the light.

VARIETALS

Chenin blanc, Chardonnay, Cabernet franc

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Straw yellow colour. Fine and persistent bubbles.

AT NOSE

Fine, complex nose with aromas of white fruits (peach) accompanied by notes of honey and dried fruits (apricot).

ON THE PALATE

Lively attack, with an evolution on ripe fruits. Beautiful aromatic persistence in the mouth. Slightly liquorice finish.

FOOD PAIRINGS

It goes well with aperitifs (gougères with cheese, fresh cheeses with dried fruit), fish (monkfish with orange) and poultry in cream sauce.

REVIEWS AND AWARDS

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AU CŒUR DU VIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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