



Secrets de Chai, AOP Saumur, Blanc, EXPORT

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

Quentin GAUFRETEAU, cellar master at La Cave Robert et Marcel

"Son and grandson of winegrowers from Anjou, I was born in 1991 in Angers. Living among the vineyards since I was little, I began my studies with an Agricultural Engineering Diploma in Toulouse in 2010 then I moved towards the National Oenologist Diploma in 2015 on a work-study basis at La Cave Robert et Marcel. Having completed my diploma in September 2017, I joined the vineyard department of La Cave Robert et Marcel as a Vineyard Engineer. In March 2018, I was offered the opportunity to take responsibility for the vineyard department. This position will allow me daily meetings in contact with winegrowers, in the vineyards and on the terroirs of Saumur and Bourgueil. After 5 years in the vineyard service, a new opportunity is offered to me, to be able to vinify the wines of the cellar. I like to make fresh and balanced wines, complex and elegant with a nice saline length on the palate."

LOCATION

The vines are located in the heart of the Saumur region in the communes of Montreuil-Bellay and Bellevigne-les-Châteaux.

TERROIR

The vines are planted on clay-limestone terroir.

WINEMAKING

Harvest of grapes with aromatic profiles of ripe fruit type. Direct pressing. Vinification using a protective method with temperature control between 17 and 19°C, allowing the complexity and aromatic potential of Chenin blanc to be preserved.

AGEING

Aging on fine lees for several months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

VARIETAL

Chenin blanc 100%

SERVING

Served chilled (10-12°C).

VISUAL APPEARANCE

Pale yellow color, with golden highlights.

AT NOSE

On the nose, a deliciously fruity aromatic intensity where vine peach, lemon, pineapple and lychee mingle.

ON THE PALATE

On the palate, freshness and creaminess accompanied by delicate lemony notes.

FOOD PAIRINGS

Depending on your desires, pair this wine with recipes for fish, shellfish, summer salads, dishes with sweet spices (curry) and matured goat cheese.

Recipe from the cellar master: Pea cream and bacon-potato pancake.

