



PONT DES CADETS



Saumur Blanc Pont des Cadets

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

The Pont des Cadets range embodies the values of diversity, passion and generosity which are shared by our winegrowers.

LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING

The grapes are destemmed. Then light maceration on skins, followed by pneumatic pressing. Fermented in temperature-controlled stainless vats.

AGEING

Early bottling. The wine continues to be aged in our tufa cellars, protected from light and temperature variations.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Pale yellow colour with brilliant highlights.

AT NOSE

Delightful and expressive nose marrying citrus (lemon, grapefruit) and tropical fruit aromas.

ON THE PALATE

Lively attack leading into a full and rich palate showing freshness. Intense, citrus-driven finish.

FOOD PAIRINGS

It is an ideal partner for seafood, grilled fishes, white meats, typical cheeses from the Loire region (Valençay, Saint Maure de Touraine).

