



# 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).

