

Saumur Demi-Sec Cuvée de la Chevalerie



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, Cabernet franc, Chardonnay

SERVING : Serve chilled (8-10°C).

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



Straw yellow colour. Fine and persistent bubbles.



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



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