

Coteaux de Saumur La Perrière



LOCATION : Four small plots of Chenin Blanc with low yields, from 15 to 25 hl/ha, cultivated on the tufa chalk hills of Brezé and Saint Cyr-en-Bourg.

TERROIR : The grapes gradually develop noble rot, thanks to the influence of the autumnal mists brought by the Loire and its tributaries.

WINEMAKING : Gentle pneumatic pressing, light settling and selection of juices according to richness and aromatic profile.

Long alcoholic fermentation and bottling in early spring to preserve the freshness of the fruit.

VARIETALS : Chenin blanc 100%

SERVING : Servir between 10°C and 12°C.

FOOD PAIRINGS : Enjoy with foie gras, parsley pasta, crayfish with vanilla butter, duck fillet with honey and mashed sweet potato.



Straw-yellow colour with bright reflections.



Deliciously honeyed aromatic intensity with dried apricot, gingerbread and cloves.



Richness and freshness accompanied by elegant honeyed notes on a smooth finish.