

# 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.

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