



## Saumur Blanc Le Coteau Blanc

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The parcels are located in the southern Saumurois. Formerly called "la côte des blancs", this area was covered with Chenin blanc vines. Little by little, these vines were replaced by the Cabernet franc grape variety that made the reputation of Saumur Champigny. Only a few original and preserved Chenin Blanc vines remain.

### TERROIR

A rare and special terroir on superb clay-limestone slopes with full southern exposure.

### IN THE VINEYARD

The vines are over 40 years old, with low natural yields (less than 50 hl/ha), and have great potential for maturation and concentration. The grapes are harvested very ripe and all golden in the last days of the harvest.

### VINIFICATION

Monitoring of maturity by berry tasting. Harvesting of grapes with ripe fruit aromatic profiles. Low turbidity settling. Traditional vinification with temperature control (17 to 19°C) to preserve the aromatic potential. Malolactic fermentation reinforcing fatness and complexity.

### AGEING

Aged on lees for 7 to 8 months.

### VARIETAL

Chenin blanc 100%

### SERVING

Served at 9°C.

### TASTING

"Ideal consumption period: between 1 and 5 years." Philippe Faure-Brac

### VISUAL APPEARANCE

Brilliant and limpid colour, with yellow-green reflections.

### AT NOSE

Fruity and delicate nose with scents reminiscent of quince, mirabelle plum and figs.

### ON THE PALATE

Full-bodied, smooth and fresh on the palate. The finish has mineral and candied fruit notes.

### FOOD PAIRINGS

To be enjoyed with white fish, white poultry and goat cheese.

