

Saumur Blanc Le Coteau Blanc



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.

WINEMAKING : 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.

VARIETALS : Chenin blanc 100%

SERVING : Served at 9°C.

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



Brilliant and limpid colour, with yellow-green reflections.



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



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

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