



## Millésime, Array, Blanc, 2014

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The whole plot consists in 1ha and is situated on the hill surrounding the fortress of Berrie.

### TERROIR

The terroir features turonian limestone soil that gives to the wine its structure, elegance and unctuousness and lets the Chenin blanc also called « Pineau de la Loire », express its finest qualities.

### WINEMAKING

Late manual harvest at the end of October to obtain a high maturity of grapes. Transport in little cases and direct pressing of the whole grape. Soft settling of the must and then filling the burgundy barrels (4-5 wines). Traditional and malolactic fermentation to preserve fat and complexity of ripe fruits.

### AGEING

Maturing in oak for 12-14 months in our tufa cellars, with regular bâtonnage (stirring).

### VARIETAL

Chenin blanc 100%

### SERVING

Enjoy slightly-chilled (11-12°C).

### VISUAL APPEARANCE

Golden colour with bright highlights.

### AT NOSE

The wine presents a subtle nose of mint aromas, dried and crystallised fruit notes. Hints of butter and spices (vanilla).

### ON THE PALATE

An elegant structure and freshness on the palate with juicy white fruits and ripe apricot aromas. Complex, fine and mineral finish.

### FOOD PAIRINGS

Enjoy as an aperitif. This wine also goes perfectly with fishes in sauce, fish pastry, typical Bresse, mushroom risotto.

