Saumur Blanc Les Besseries





WINEMAKING: Destemming, light skin maceration and pneumatic pressing. Vinification in temperature-controlled vats at low temperature and early bottling in the tufa stone cellars, where the wine continues to mature, protected from light and temperature variations.

VARIETALS: Chenin blanc

SERVING: Serve chilled (8-10°C).

FOOD PAIRINGS: It goes well with shellfish and crustaceans, fish (pike-perch with beurre blanc, grilled sea bream), white meats (chicken with pineapple or curry), cheeses (Comté, Reblochon), goat's cheeses (Valençay, Saint Maure de Touraine) and tangy desserts (lemon or apricot tart).