



Saumur Blanc Les Besseries

AOP Saumur, Vallée de la Loire et Centre, France

The main feature of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to root well and is moderately watered.

PRESENTATION

The Protected Denomination of Origin covers more than 800 hectares on the south bank of the Loire.

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.

VARIETAL

Chenin blanc

SERVING

Serve chilled (8-10°C).

TASTING

Attractive pale gold colour with silver highlights. Complex, intense and delicious nose with aromas of citrus fruit (lemon, grapefruit) and exotic fruit. Clean attack. Round and fresh on the palate. Lingering citrus finish.

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).

