



Saumur Blanc Domaine des Quints BIO

AOC Saumur, Vallée de la Loire et Centre, France

LOCATION

Domaine des Quints is located in the commune of Montreuil Bellay.

TERROIR

The clay-limestone vineyard covers 5 hectares.
Alluvial soil (river stones, quartz, flint, etc.) and clay-limestone parent rock.

IN THE VINEYARD

Claude Mesnard, a tremendously devoted and enthusiastic winemaker, grows his vines with great respect for the environment.

WINEMAKING

The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Traditional temperature-controlled fermentation (17-19°C).

AGEING

Ageing on the lees with regular bâtonnage (stirring with a stick) for 4 months prior to bottling in galleries dug out of limestone tufa, away from light and variations in temperature.

VARIETAL

Chenin blanc 100%

SERVING

Served well-chilled (10-12°C).

VISUAL APPEARANCE

Pale golden colour with silver highlights.

AT NOSE

Very attractive, fresh nose of white fruit (pear, vineyard peach), ripe pineapple, and elegant minerality.

ON THE PALATE

The wine starts out very lively on the palate, and this freshness is successfully counterbalanced by a certain unctuousness. The crunchy long aftertaste is reminiscent of vineyard peaches.

FOOD PAIRINGS

This wine is ideal as an aperitif or with salads, delicatessen meats, fish terrines, poultry, and goat's cheeses.

