

# LA CABRIOLE



## Saumur Blanc "La Cabriole"

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

The cabriole is an equestrian figure well known by Saumur's horseriders.

### LOCATION

Grapes for white Saumur are grown throughout the Saumur area as well as in certain communes in the northern parts of the Deux-Sèvres and Vienne departments. White Saumur is made from Chenin Blanc grapes.

### TERROIR

The subsoil consists of the same tufa limestone used to build the famous Loire Valley castles.

### WINEMAKING

The grapes are destemmed and pressed after a short period of skin contact, then pressed in pneumatic presses.

### AGEING

Fermentation in temperature-controlled vats and bottled early in cellars dug out of tufa, where it continues to age in bottle, protected from light and variations in temperature.

### VARIETAL

Chenin 100%

### SERVING

White Saumur is best served quite chilled (8 to 10°C°).

### TASTING

Pale yellow colour with greenish highlights. Citrus aromas featuring lemon and grapefruit, with hints of tropical fruit. Rich and round on the palate after a fresh, fruity initial impression.

### FOOD PAIRINGS

Is a perfect accompaniment to fish and seafood dishes. It is also pleasant with hot or cold delicatessen meats, and enjoyable with cheese (especially goat's cheese). The freshness of the wine makes it an excellent aperitif, while its strength and roundness give it staying power until the end of a meal.

