



## Louis Roche Saumur blanc

saumur blanc, Vallée de la Loire et Centre, France

### TERROIR

This terroir is dominated by Turonian limestones from the secondary era.

### IN THE VINEYARD

The selected vines have naturally low yields, with a few small clusters per vine, very golden at harvest time..

### WINEMAKING

Delicate pneumatic pressing and careful settling. Vinification followed by temperature control (17 to 19°C) allowing the aromatic potential of Chenin Blanc to be preserved.

### AGEING

Aging work on lees for 6 to 7 months provides richness and complexity.

### SERVING

Served slightly chilled: 12°C.

### TASTING

Expressive wine with notes of ripe fruit, Williams pear, citrus and passion fruit. The attack on the palate is round, ample, balanced with a lovely freshness, with a nice length on the finish with notes of grapefruit.

### FOOD PAIRINGS

To be enjoyed with fish, white meats and goat cheeses.

