Louis Roche Saumur blanc





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

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.

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