

# Saumur "Lieu-Dit Les Épinats"



**LOCATION :** Les Épinats is a lieu-dit in the commune of Brossay, in the southern part of the Saumur appellation. Les Épinats has two types of soil: deep soil with red stones called terre à silex (silex = flint), and soil that is not very stony, with a higher proportion of clay due to the deterioration of Jurassic limestone. These geological factors, combined with good sun exposure, create an ideal environment for grape growing, with average to late ripening.

**WINEMAKING :** The grapes are destemmed and put into a pneumatic winepress. Cold settling of the must for 24 hours. Cold fermentation (17-19°C). After bottling, the wine is stored in our 25-metre-deep cellars where it ages away from light and variations in temperature.

**VARIETALS :** Chenin ou chenin blanc 100%

**SERVING :** Serve well-chilled (10-12°C).

**FOOD PAIRINGS :** This wine goes perfectly with monkfish on a bed of leeks, as well as Asian cuisine, salads, and fresh goat's cheese. It is quite nice as an aperitif too.