

Sélection parcellaire

Saumur "Lieu-Dit Les Épinats"

AOC Saumur, Vallée de la Loire et Centre, France

A lieu-dit, or named place, encompasses a group of small plots of vines. It comprises a unique terroir defined by its territorial, cadastral and historic unity. The alchemy between the soil, topography, climate, and grape variety results in appellation contrôlée wines with a unique profile and outstanding quality. Respect for the terroir combined with the expertise of winegrowers who love what they do produces superb wines.

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.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Serve well-chilled (10-12°C).

TASTING

Straw-yellow colour with green highlights. Forward, intense bouquet of white fruit (peach) and citrus (lime), with menthol nuances. Starts off round and smooth, going into a long, lively aftertaste with a mineral component. Altogether expressive, fluid, and well-structured.

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.

