

Sélection parcellaire

Saumur Blanc Lieu-Dit Les Pouches

AOP Saumur, Vallée de la Loire et Centre, France



The Lieu-dit is a group of small parcels of unique vines. Because of its territorial, cadastral and historical unity, it constitutes a unique terroir... The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Protected Designation of Origin wines of exceptional typicity and style. The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.

PRESENTATION

This 100% Chenin Blanc grape variety is also called Pineau de la Loire. It originates from the Loire Valley, and was called "Plant d'Anjou" around the 10th century. It was Rabelais who popularised its current name in the 16th century.

A legacy of the past, the place called "Les Pouches" has its own history which is forever attached to it.

Near the hamlet of Méron, on the banks of the Thouet, the plots of Les Pouches have been growing since the Middle Ages not far from the walls of Montreuil-Bellay. A fortified town, topped by a castle, Montreuil-Bellay is still the last walled town in Anjou. The Lieu-Dit "Les Pouches" is closely linked to the history of the town and its castle. Indeed, its rock was exploited for the construction of the castle and its vineyard, for centuries, provided the peasants of the town with work to feed themselves and offered the richest a succulent beverage. Its wine, with its timeless reputation, is a testimony to the past and an heir to this exceptional terroir.

LOCATION

The hamlet "Les Pouches" is located in the commune of Montreuil-Bellay at the gateway to Anjou, Touraine and Poitou, a place of convergence, where tile and slate, wheat land and the vineyards of the Saumur region meet.

TERROIR

The "Pouches" terroir is composed of a shallow soil of clayey-silty sands. In places, from the slopes of the Méron to the Loudunais fault, various limestone rocks come to light. These are very hard limestones, such as the lumpy white limestone of the Bathonian containing banks of blue-sky flint, which are used for stonework in camber. These elements allow for good soil drainage and a good potential for earliness.

The plots of this hamlet are on a gentle slope, on an open landscape with a north-west/south-east exposure. Near to the Loire, on the plain, the climate is temperate oceanic.

Total surface area of the plots: 8 ha

WINEMAKING

The harvest begins after checking the ripeness and health of the grapes.

- Destemming and pneumatic pressing.
- Cold settling for 24 hours.
- Vinification at low temperature (17 to 19°C).

AGEING

- Racking and maturing on fine lees for 3 to 4 months.
- Bottling, then storage in our cellars at a depth of 25 m.
- Isolated in a gallery, the wine continues its maturation protected from light and temperature variations.



VARIETAL

Chenin blanc 100%

SERVING

Serving temperature: 10-12°C.

VISUAL APPEARANCE

Pale gold colour with green highlights.

AT NOSE

Open, intense and expressive nose, with aromas of white fruit and citrus (grapefruit), enhanced by a floral note (lime).

ON THE PALATE

Round attack, lively point. Delicious mouthfeel with white fruits (vine peach). Aromatic persistence. Smooth finish, with a fresh, iodised taste.

FOOD PAIRINGS

This wine is the perfect accompaniment to oysters, a seafood platter or grilled sardines.

REVIEWS AND AWARDS



Concours Général Agricole Paris Médaille de bronze



"La robe couleur jaune pâle clair aux reflets or gris est translucide et brillante. Le nez expressif et agréable associe les odeurs des fleurs blanches (aubépine) à celles des agrumes (pamplemousse, citron). La bouche à l'attaque souple offre une matière charnue, avec de la structure, beaucoup de fraîcheur, ainsi que des arômes fruités (cédrat, amande verte) qui persistent dans une finale croquante et longue. Très beau Saumur blanc."

Concours des Ligiers

Syndicat Viticole des Côtes de Saumur

