



Saumur Blanc Robert & Marcel Héritage cuvée Excelsior

AOP Saumur, Vallée de la Loire et Centre, France



The fruit of a know-how that the men and women of the winery have passed on from generation to generation, this cuvée pays tribute to those who, like Robert and Marcel, have contributed to the development of the winery.

WINEMAKING

Alcoholic and malolactic fermentation in stainless steel vats, then transferred to new barrels.

AGEING

Aged for 18 months in new French oak barrels.

VARIETAL

Chenin blanc 100%

Contains sulphites.

SERVING

Serving temperature: 12 to 14°C.

VISUAL APPEARANCE

Attractive golden color with silver reflections.

AT NOSE

Complex nose of yellow fruit (peach, apricot, exotic fruit) opening to floral notes (orange blossom, white flower) and hints of toast and vanilla.

ON THE PALATE

Beautiful balance between volume and tension. The aromas of yellow fruit and flowers are accompanied by milky notes that bring greed and length.

FOOD PAIRINGS

Ideal with a cassoulette of scallops with citrus fruit, a risotto with green asparagus and Parmesan, a veal chop with grilled rosemary or cream and mature cheeses (Chaource, Comté 18 months, Mont d'or).

