

Saumur Blanc Robert & Marcel Héritage cuvée Excelsior



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

AGEING : Aged for 18 months in new French oak barrels.

VARIETALS : Chenin blanc 100%

SERVING : Serving temperature: 12 to 14°C.

FOOD PAIRINGS : Ideal with a cassalette 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).



Attractive golden color with silver reflections.



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



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

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