



Saumur blanc Clin d'œil BIB 5 L

AOC Saumur, Vallée de la Loire et Centre, France

LOCATION

The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

TERROIR

The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes rich in aromas. The harvest is carried out at the beginning of October, when the grapes reach advanced maturity.

WINEMAKING

Destemming, light maceration and pneumatic pressing. Vinification in temperature-controlled vats at low temperature.

AGEING

Early bottling in the tufa cellars where the wine continues its maturing process sheltered from light and temperature variations.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Pale gold colour with brilliant reflections.

AT NOSE

Intense aromas of peach, lemon and lychee mixed with a delicious fruitiness.

ON THE PALATE

Freshness and roundness accompanied by delicate lemon and mentholated notes.

FOOD PAIRINGS

It will accompany shellfish and crustaceans, fish (pikeperch with white butter, grilled sea bream), white meats (chicken with pineapple, curry), cheeses (comté, reblochon), goat's cheeses (Valençay, Saint Maure de Touraine) and tangy desserts (lemon tart...).

