

# Saumur Demi-Sec De Chanceney



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The production area of Saumur Mousseux, located south of the Loire, covers 1400 hectares. Our vineyards are located around the villages of Les Ulmes and Doué-La-Fontaine, in the southern area of the Saumur region.

**TERROIR :** A clay-limestone terroir and the subtle blending of Chenin blanc and Chardonnay give this cuvée all its character.

**WINEMAKING :** Gentle pneumatic pressing resulting in the extraction of the best juices. Alcoholic fermentation at low temperature (64°F) to preserve the aromatic potential. Second fermentation in the bottle according to the "Méthode Traditionnelle".

**AGEING :** Aged on laths for a minimum of 12 months in our cellars at a constant temperature, at a constant hygrometry and protected from the light.

**VARIETALS :** Chenin blanc 90%, Chardonnay 10%

**ALCOHOL CONTENT :** 12.5 % vol.

**SERVING :** Serve chilled (42°F).

**FOOD PAIRINGS :** It will accompany sweet & savoury aperitifs (gingerbread with fresh goat's cheese) and desserts (macaroons, peach salads, crumble) and for all moments of pleasure and sharing.



Straw-yellow colour. Fine, persistent bubbles.



Intense opened nose with floral aromas (linden), hints of honey and citrus (grapefruit).



Ample attack. The structure is rich and round. The finale has a beautiful warm aromatic persistence on fresh notes (mint).

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)