



## Saumur Blanc BIO Coq'licot

AOP Saumur, Vallée de la Loire et Centre, France

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.



### PRESENTATION

This wine has been grown organically for over ten years.

### LOCATION

This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

### TERROIR

The vines extend over 5 hectares, on a clay-limestone terroir that sublimates the expression of Chenin blanc.

### IN THE VINEYARD

The work in the vineyard is carefully done throughout the year. Thus, the environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained.

### WINEMAKING

Monitoring of ripeness by regular tastings of the grapes. Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

### AGEING

Aged on fine lees with regular riddling (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

### VARIETAL

Chenin blanc 100%

Contains sulphites.



### SERVING

Served chilled (10-12°C)

### VISUAL APPEARANCE

Pale gold colour with gold highlights.

### AT NOSE

Crisp and greedy nose with notes of white fruit (pear, vine peach), ripe fruit (pineapple) and a fine minerality.

### ON THE PALATE

The attack is lively. The freshness is nicely counterbalanced by a volume and unctuousness in the mouth. The finish is crisp and lingers on sweet notes of vine peach.

### FOOD PAIRINGS

It goes well with sardines, a warm goat's cheese and anchovy salad, pissaladière and goat's cheeses (Selles sur Cher, Chabichou).

