

Saumur Blanc Escapade



LOCATION : The grapes for this cuvée come from vines located in Montreuil-Bellay, in the heart of the Saumur region.

TERROIR : The terroir where our vines grow is composed of clay-limestone, spreading over 5 hectares.

WINEMAKING : Thanks to regular berry tasting, their maturity is scrupulously monitored. The aromatic potential of the wine is due to the gentle pressing and clarification of the grapes. The vinification is traditional and the temperature is strictly controlled (17° to 19°C).

AGEING : For 4 months, the wine is aged on fine lees with regular stirring. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Serve between 10 and 12°C. (50°F and 53,6°F)

FOOD PAIRINGS : Aperitif, beetroot tartar, vegetable curry or a leek fondue.

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