

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).



Nose of white fruits and exotic fruits.



Round and persistent on the palate with notes of peach and pineapple. Slightly woody finish.



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