



Saumur Blanc Robert & Marcel Héritage cuvée Excelsior

AOP Saumur, Vallée de la Loire et Centre, France



The fruit of a know-how that the men and women of the winery have passed on from generation to generation, this cuvée pays tribute to those who, like Robert and Marcel, have contributed to the development of the winery.

WINEMAKING

Alcoholic and malolactic fermentation in stainless steel vats, then transferred to new barrels.

AGEING

Aged for 18 months in new French oak barrels.

VARIETAL

Chenin blanc 100%

Contains sulphites.

SERVING

Serving temperature: 12 to 14°C.

AT NOSE

Nose of white fruits and exotic fruits.

ON THE PALATE

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

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).

