

Saumur Brut De Chanceny



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 aperitifs (cheese's gougères, fresh goat's cheese with dried fruit), fishes (monkfish with orange), poultry in cream sauces and for all moments of pleasure and sharing.



Straw-yellow colour. Fine, persistent bubbles.



Freshness and finesse: fine and complex nose combining the freshness of Chenin blanc and the floral notes of Chardonnay.



This wine is light and very well balanced. On the palate, the floral and fruit notes are delicate and elegant.

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