

VERIDIC

Saumur blanc Véridic

AOP Saumur, Vallée de la Loire et Centre, France

This wine, with no added sulfite, is the true expression of its terroir. To achieve this pure profile, we have selected the best plots of Chenin blanc from Loire Valley.

PRESENTATION

This wine, without sulfites, is the natural expression of the terroir and respects the original aromas of grapes.

LOCATION

The Chenin blanc vines are located in the commune of Brossay, in the southern part of the Saumur appellation.

TERROIR

They grow on a deep soil with red stones called "terre à silex" (flint soil). The large nearby forests serve as a windbreak and have an influence on the microclimate. These geological factors, combined with good sun exposure, create an ideal environment for grape growing, with average to late ripening.

WINEMAKING

Harvest grapes after monitoring wine maturity and quality controls. Light racking of the must during 24h. Temperature control (17 to 19°C) to ensure the aromatic potential of Chenin blanc.

AGEING

6 months on the lees before bottling to preserve the freshness and fruitiness.

VARIETAL

Chenin Blanc 100%

SERVING

Serve at 12°C.

VISUAL APPEARANCE

Pale yellow colour with green tints.

AT NOSE

Offers a powerful bouquet of fresh fruit (peach, apricot, citrus) as well as exotic aromas.

ON THE PALATE

A round and suave attack on the palate; Full-bodied and aromatic. Lingering aftertaste with a lovely impression of freshness.

FOOD PAIRINGS

Serve with white meats, fish in sauce or hard cheese.

