



## Cuvées sélectionnées, AOP Saumur, Blanc

AOP Saumur, Vallée de la Loire et Centre, France

Robert et Marcel is above all the emblem of a beautiful collective history, a history that brings together winemakers who have learned to do things well and to do them together!

### LOCATION

This terroir is located on the hillsides of the communes of Pouancay, Berrie and St Léger de Montbrillais.

### TERROIR

This terroir is dominated by Turonian limestone from the secondary era.

### IN THE VINEYARD

The selected vines have naturally low yields, with a few small bunches per vine, very golden at harvest time.

### HARVEST

Harvesting at the end of October, when the grapes have reached the beginning of over-ripeness.

### WINEMAKING

Delicate pneumatic pressing and careful settling. Vinification with temperature control (17 to 19°C) to preserve the aromatic potential of the Chenin Blanc.

### AGEING

Maturing on lees for 6 to 7 months brings fatness and complexity.

### VARIETAL

Chenin blanc 100%

### SERVING

Served slightly chilled between 10 and 12°C.

### VISUAL APPEARANCE

Straw yellow colour with bright reflections.

### AT NOSE

Deliciously honeyed aromatic intensity with a mix of pear and dried apricot.

### ON THE PALATE

Richness and roundness accompanied by harmonious mineral notes and a great saline persistence.

### FOOD PAIRINGS

To be enjoyed with flambéed scallops or pikeperch in white butter.

