

Cuvées sélectionnées, AOP

Saumur, Blanc



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.

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.

VARIETALS : Chenin blanc 100%

SERVING : Served slightly chilled between 10 and 12°C.

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



Straw yellow colour with bright reflections.



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



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