Sélection parcellaire

LES 7 LIEUX DITS
LES POUCHES
Sélection parcellaire
créée par quatre vignerons
2017
SAUMUR
VAL DE LOIRE

Terroirs et Lieux-dits de Loire, AOP Saumur, Blanc, 2017

AOP Saumur, Vallée de la Loire et Centre, France

The Lieu-dit is a group of small parcels of unique vines.
Because of its territorial, cadastral and historical unity, it constitutes a unique terroir...
The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Protected Designation of Origin wines of exceptional typicity and style.
The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.

PRESENTATION

This 100% Chenin Blanc grape variety is also called Pineau de la Loire. It originates from the Loire Valley, and was called "Plant d'Anjou" around the 10th century. It was Rabelais who popularised its current name in the 16th century.
A legacy of the past, the place called "Les Pouches" has its own history which is forever attached to it.
Near the hamlet of Méron, on the banks of the Thouet, the plots of Les Pouches have been growing since the Middle Ages not far from the walls of Montreuil-Bellay. A fortified town, topped by a castle, Montreuil-Bellay is still the last walled town in Anjou. The Lieu-Dit "Les Pouches" is closely linked to the history of the town and its castle. Indeed, its rock was exploited for the construction of the castle and its vineyard, for centuries, provided the peasants of the town with work to feed themselves and offered the richest a succulent beverage. Its wine, with its timeless reputation, is a testimony to the past and an heir to this exceptional terroir.

LOCATION

The hamlet "Les Pouches" is located in the commune of Montreuil-Bellay at the gateway to Anjou, Touraine and Poitou, a place of convergence, where tile and slate, wheat land and the vineyards of the Saumur region meet.

TERROIR

The "Pouches" terroir is composed of a shallow soil of clayey-silty sands. In places, from the slopes of the Méron to the Loudunais fault, various limestone rocks come to light. These are very hard limestones, such as the lumpy white limestone of the Bathonian containing banks of blue-sky flint, which are used for stonework in camber. These elements allow for good soil drainage and a good potential for earliness.
The plots of this hamlet are on a gentle slope, on an open landscape with a north-west/south-east exposure. Near to the Loire, on the plain, the climate is temperate oceanic.
Total surface area of the plots: 8 ha

WINEMAKING

The harvest begins after checking the ripeness and health of the grapes.
- Destemming and pneumatic pressing.
- Cold settling for 24 hours.
- Vinification at low temperature (17 to 19°C).

ALLIANCE LOIRE
AU CŒUR DU VIN

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AGEING
- Racking and maturing on fine lees for 3 to 4 months.
- Bottling, then storage in our cellars at a depth of 25 m.
- Isolated in a gallery, the wine continues its maturation protected from light and temperature variations.

VARIETAL
Chenin blanc 100%

SERVING
Serving temperature: 10-12°C.

TASTING
Pale gold colour with green highlights. Open, intense and expressive nose, with aromas of white fruit and citrus (grapefruit), enhanced by a floral note (lime). Round attack, lively point. Delicious mouthfeel with white fruits (vine peach). Aromatic persistence. Smooth finish, with a good freshness.

FOOD PAIRINGS
This wine is a good accompaniment to fish in cream sauce, but also to Asian cuisine, fresh goat's cheese or our special recipe: roast duck with peaches. It is also an ideal aperitif wine.

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