

# Tuffeau



## Saumurois, Tuffeau, AOP Saumur, Blanc

AOP Saumur, Vallée de la Loire et Centre, France

The label name takes its name from the old tufa quarries on which the cellar Cave de Saumur is located. Tufa is extracted more often in the basement of hillsides bordering a River, thereby creating galleries, or cellars of several kilometers. The blocks of rock could be loaded on boats. Soft and luminous, limestone situated on great vineyards, the tufa stone signed the cultural identity of the Loire through its countless castles, abbeys, cities and villages.

### LOCATION

Grapes for white Saumur are grown throughout the Saumur area as well as in certain communes in the northern parts of the Deux-Sèvres and Vienne departments. White Saumur is made from Chenin Blanc grapes.

### TERROIR

The subsoil consists of the same tufa limestone used to build the famous Loire Valley castles.

### WINEMAKING

The grapes are destemmed and pressed after a short period of skin contact, then pressed in pneumatic presses. Fermentation in temperature-controlled vats and bottled early in cellars dug out of tufa.

### AGEING

It continues to age in bottle, protected from light and variations in temperature.

### VARIETAL

Chenin blanc 100%

### SERVING

White Saumur is best served quite chilled (8 to 10°C°).

### VISUAL APPEARANCE

Pale yellow colour with greenish highlights.

### AT NOSE

Citrus aromas featuring lemon and grapefruit, with hints of tropical fruit.

### ON THE PALATE

Rich and round on the palate after a fresh, fruity initial impression.

### FOOD PAIRINGS

White Saumur is a perfect accompaniment to fish and seafood dishes. It is also pleasant with hot or cold delicatessen meats, and enjoyable with cheese (especially goat's cheese). The freshness of the wine makes it an excellent aperitif, while its strength and roundness give it staying power until the end of a meal.

