



## Saumur Blanc Yapp Brother

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

### TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

### WINEMAKING

Destemming and light skin contact, followed by pneumatic pressing. Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

### AGEING

Aged for a minimum of 4 months on the lees.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (8-10°C).

### TASTING

Lovely pale-golden colour with silver highlights. Luscious, complex, intense bouquet, bursting with citrus (lemon, grapefruit) and tropical fruit (pineapple) aromas. Clean, soft and fresh on the palate. Long, citrus aftertaste.

### FOOD PAIRINGS

Serve as an accompaniment to fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).

