



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.).

