

# LES PLANTAGENÊTS



## Saumur Blanc Les Plantagenêts

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

Plantagenets is the name of a famous dynasty descended from Geoffrey V of Anjou. Legend has it that he used to wear a bracket of broom on his hat.

### LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

### TERROIR

The special feature of this area is its clay-limestone soil: this soft white stone, known as tuff, used to build the châteaux of the Loire, encourages the vines to develop their roots well and ensures a moderate water supply.

### WINEMAKING

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

### AGEING

Aged for a minimum of 4 months on lees.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (8-10°C).

### VISUAL APPEARANCE

Beautiful pale golden colour with silver highlights.

### AT NOSE

Luxurious, complex, intense bouquet bursting with aromas of citrus fruit (lemon, grapefruit) and tropical fruit (pineapple).

### ON THE PALATE

Clean, smooth and fresh on the palate. Long, citrus aftertaste.

### FOOD PAIRINGS

Serve with fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).

