



Saumur Blanc Vallée Loire

AOP Saumur, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.



PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

LOCATION

The vines are planted on the hillsides of the Saumur region.

TERROIR

The vines are planted on clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages the vine's roots to develop well and ensures a moderate supply of water.

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 on lees for 4 months before bottling.

VARIETAL

Chenin blanc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Lovely pale-golden colour with silver highlights.

AT NOSE

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

ON THE PALATE

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

FOOD PAIRINGS

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

