

# Saumur Blanc Tuffeau



**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.

**VARIETALS :** Chenin blanc 100%

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

**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.



Pale yellow colour with greenish highlights.



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



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

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