



Coteaux de Saumur La Perrière

AOP Coteaux de Saumur, Vallée de la Loire et Centre, France

Robert et Marcel is above all the emblem of a beautiful collective history, a history that brings together winemakers who have learned to do things well and to do them together!

LOCATION

Four small plots of Chenin Blanc with low yields, from 15 to 25 hl/ha, cultivated on the tufa chalk hills of Brezé and Saint Cyr-en-Bourg.

TERROIR

The grapes gradually develop noble rot, thanks to the influence of the autumnal mists brought by the Loire and its tributaries.

IN THE VINEYARD

The grapes are then harvested by hand, by successive sorting (2 or 3 passages) from mid-October to the end of November to obtain this fruity and balanced sweet wine.

WINEMAKING

Gentle pneumatic pressing, light settling and selection of juices according to richness and aromatic profile.

Long alcoholic fermentation and bottling in early spring to preserve the freshness of the fruit.

VARIETAL

Chenin blanc 100%

Contains sulphites.

SERVING

Servir between 10°C and 12°C.

VISUAL APPEARANCE

Straw-yellow colour with bright reflections.

AT NOSE

Deliciously honeyed aromatic intensity with dried apricot, gingerbread and cloves.

ON THE PALATE

Richness and freshness accompanied by elegant honeyed notes on a smooth finish.

FOOD PAIRINGS

Enjoy with foie gras, parsley pasta, crayfish with vanilla butter, duck fillet with honey and mashed sweet potato.

