## Saumur Blanc La Perrière







TERROIR : This terroir is dominated by Turonian limestone from the secondary era.

WINEMAKING : Delicate pneumatic pressing and careful settling. Vinification with temperature control (17 to 19°C) to preserve the aromatic potential of the Chenin Blanc.

AGEING : Maturing on lees for 6 to 7 months brings fatness and complexity.

VARIETALS : Chenin blanc 100%

SERVING : Served slightly chilled between 10 and 12°C.

FOOD PAIRINGS : Enjoy with fish and ratatouille planchas, tuna and tomato pie, tarragon chicken or filet mignon with grapes.



Straw yellow colour with bright reflections. Deliciously honeyed aromatic intensity with a mix of pear and dried apricot.



Richness and roundness accompanied by harmonious mineral notes and a great saline persistence.

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