

Saumur Brut Blanc "Les Andides"



LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good development of the vines and ensures a moderate water supply.

WINEMAKING : Pressing. Clarification. Slow, cool fermentation (18°). Second fermentation of selected wines in the bottle (Méthode Traditionnelle).

AGEING : Aged for at least 16 months before disgorging.

VARIETALS : Chenin blanc, Cabernet franc, Chardonnay

SERVING : Served slightly less chilled.

FOOD PAIRINGS : It will delight your guests throughout the meal. Saumur Brut is an excellent aperitif. Its crisp, lively character makes it the ideal wine with which to start off the evening. Saumur Brut should be chilled in an ice bucket. It is perfect choice to accompany all starters.

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