

Terroirs et Lieux-dits de Loire, AOP Saumur, Blanc



LOCATION : The hamlet "Les Pouches" is located in the commune of Montreuil-Bellay at the gateway to Anjou, Touraine and Poitou, a place of convergence, where tile and slate, wheat land and the vineyards of the Saumur region meet.

TERROIR : The "Pouches" terroir is composed of a shallow soil of clayey-silty sands. In places, from the slopes of the Méron to the Loudunais fault, various limestone rocks come to light. These are very hard limestones, such as the lumpy white limestone of the Bathonian containing banks of blue-sky flint, which are used for stonework in camber. These elements allow for good soil drainage and a good potential for earliness.

The plots of this hamlet are on a gentle slope, on an open landscape with a north-west/south-east exposure. Near to the Loire, on the plain, the climate is temperate oceanic.

Total surface area of the plots: 8 ha

WINEMAKING : The harvest begins after checking the ripeness and health of the grapes.

- Destemming and pneumatic pressing.
- Cold settling for 24 hours.
- Vinification at low temperature (17 to 19°C).

AGEING : - Racking and maturing on fine lees for 3 to 4 months.

- Bottling, then storage in our cellars at a depth of 25 m.
- Isolated in a gallery, the wine continues its maturation protected from light and temperature variations.

VARIETALS : Chenin blanc 100%

SERVING : Serving temperature: 10-12°C.

FOOD PAIRINGS : This wine is a good accompaniment to fish in cream sauce, but also to Asian cuisine, fresh goat's cheese or our special recipe: roast duck with peaches. It is also an ideal aperitif wine.



Pale gold colour with green highlights.



Open, intense and expressive nose, with aromas of white fruit and citrus (grapefruit), enhanced by a floral note (lime).



Round attack, lively point. Delicious mouthfeel with white fruits (vine peach). Aromatic persistence. Smooth finish, with a good freshness.