

Saumur Blanc Grain d'expression



LOCATION : This wine is produced from grapes matured on the plateau between Doué-la-Fontaine and Brossay. These parcels are considerably large, the largest in the Cave Robert et Marcel. Only the highest quality plots are selected to make this wine.

TERROIR : Shallow and very stony soils called "flint soils", where the rock appears at a very shallow depth. These soils come from the extensive degradation of Jurassic limestone. This Jurassic terroir on flinty soils is atypical in the Saumurois and is found almost exclusively on the plots used to make this wine. The shallow flinty soils give the Cabernet Franc plots a high degree of precocity, and an expression of minerality in the over-ripe Chenins. On a plateau or on a slight slope to the north. Small wooded areas are present on the plateau, influencing wind circulation and exposure to the sun.

WINEMAKING : The harvest begins after checking the ripeness and health of the grapes at the beginning of October. Careful settling of the must. Vinification followed by temperature control (17 to 19°C) to preserve the aromatic potential of the Chenin Blanc.

AGEING : The wine is bottled after 6 months of maturing on lees to preserve the freshness of the fruit.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy it chilled (12°C).

FOOD PAIRINGS : This wine is ideal with white meats, fish in sauce or hard cheeses.



Straw yellow colour with green highlights.



Notes of white fruit (peach), yellow fruit (apricot), citrus (lime) and exotic fruit with a hint of minerality.



Round and suave attack. Expressive, rich and structured palate. The finish is persistent and lively with a mineral note.

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