



## Saumur Blanc Domaine des Quints BIO

AOC Saumur, Vallée de la Loire et Centre, France

### LOCATION

Domaine des Quints is located in the commune of Montreuil Bellay.

### TERROIR

The clay-limestone vineyard covers 5 hectares.

Alluvial soil (river stones, quartz, flint, etc.) and clay-limestone parent rock.

### IN THE VINEYARD

Claude Mesnard, a tremendously devoted and enthusiastic winemaker, grows his vines with great respect for the environment.

### WINEMAKING

The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Traditional temperature-controlled fermentation (17-19°C).

### AGEING

Ageing on the lees with regular bâtonnage (stirring with a stick) for 4 months prior to bottling in galleries dug out of limestone tufa, away from light and variations in temperature.

### VARIETAL

Chenin blanc 100%

### SERVING

Served well-chilled (10-12°C).

### VISUAL APPEARANCE

Pale golden colour with silver highlights.

### AT NOSE

Very attractive, fresh nose of white fruit (pear, vineyard peach), ripe pineapple, and elegant minerality.

### ON THE PALATE

The wine starts out very lively on the palate, and this freshness is successfully counterbalanced by a certain unctuousness. The crunchy long aftertaste is reminiscent of vineyard peaches.

### FOOD PAIRINGS

This wine is ideal as an aperitif or with salads, delicatessen meats, fish terrines, poultry, and goat's cheeses.

