

Saumur Blanc Domaine des Quints BIO



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.

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.

VARIETALS : Chenin blanc 100%

SERVING : Served well-chilled (10-12°C).

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



Pale golden colour with silver highlights.



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



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.

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