

Chenin Les Ligériens

AOP Saumur, Vallée de la Loire et Centre, France

Les Ligériens celebrate the Loire Valley's iconic grape varieties through fresh, genuine and convivial wines, crafted to be simply shared and enjoyed together.

PRESENTATION

In the Loire Valley, Chenin is more than just a grape variety.

It's a character, a free spirit, an energy that flows across the hillsides, follows the river and brings together lovers of vibrant, authentic wines.

The press comes to life, the bottle is passed around, and Chenin becomes an invitation to connect, to share the moment and to raise a smile together.

Les Ligériens is all about this simple idea: a wine that lives, that moves from hand to hand, that brings people together and creates the moment.

TERROIR

Clay-limestone terroir over a tuffeau limestone bedrock.

HARVEST

The grapes are harvested when they reach a ripe fruit-driven aromatic profile. Direct pressing. Protective winemaking techniques are used, with temperature control between 17 and 19°C, preserving the Chenin Blanc's complexity and aromatic potential.

AGEING

The wine is aged on fine lees for several months before bottling, then stored in our cellars 25 metres underground, where it continues to mature away from light and temperature fluctuations.

SERVING

Serve chilled at 10–12°C.

VISUAL APPEARANCE

Pale yellow in colour with golden highlights.

AT NOSE

The nose reveals deliciously fruity aromas of vineyard peach, lemon, pineapple and lychee.

ON THE PALATE

On the palate, freshness and roundness combine with delicate citrus notes.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

