



Louis Roche Saumur blanc

saumur blanc, Vallée de la Loire et Centre, France

TERROIR

This terroir is dominated by Turonian limestones from the secondary era.

IN THE VINEYARD

The selected vines have naturally low yields, with a few small clusters per vine, very golden at harvest time..

WINEMAKING

Delicate pneumatic pressing and careful settling. Vinification followed by temperature control (17 to 19°C) allowing the aromatic potential of Chenin Blanc to be preserved.

AGEING

Aging work on lees for 6 to 7 months provides richness and complexity.

SERVING

Served slightly chilled: 12°C.

TASTING

Expressive wine with notes of ripe fruit, Williams pear, citrus and passion fruit. The attack on the palate is round, ample, balanced with a lovely freshness, with a nice length on the finish with notes of grapefruit.

FOOD PAIRINGS

To be enjoyed with fish, white meats and goat cheeses.

