



Saumur Blanc Robert & Marcel Héritage cuvée Excelsior

AOP Saumur, Vallée de la Loire et Centre, France



The fruit of a know-how that the men and women of the winery have passed on from generation to generation, this cuvée pays tribute to those who, like Robert and Marcel, have contributed to the development of the winery.

TERROIR

Draining clay-limestone soil over Middle Turonian tufa.

Parcel-by-parcel selection of our winemakers' finest Chenin plots.

In the vineyard, the vines are split and the leaves are thinned out on the sunny side, and yields are controlled. Ripeness is pushed to the limit, the harvest date is carefully determined and the grapes are picked when the sun has nicely gilded them.

WINEMAKING

At harvest, the grapes are meticulously preserved for skin maceration in the press. They are then gently pressed in a pneumatic press. Alcoholic fermentation takes place at low temperature in stainless steel tanks over a fortnight. Malolactic fermentation then takes place in stainless steel tanks, depending on vintage conditions. The wines are aged on their lees for 6 months, with regular batonnage, then transferred to 500-liter French oak barrels.

Barrel ageing lasts 18 months in the barrel cellar in our troglodytic caves 25m below the surface. Humidity and temperature conditions are ideal for maturing this wine.

Once bottled, the wine is also kept protected from light, vibrations and at a constant temperature at the bottom of these underground galleries for a year.

VARIETAL

Chenin blanc 100%

Contains sulphites.

SERVING

Serving temperature: 12 to 14°C.

VISUAL APPEARANCE

Attractive golden color with silver reflections.

AT NOSE

Complex nose of yellow fruit (peach, apricot, exotic fruit) opening to floral notes (orange blossom, white flower) and hints of toast and vanilla.

ON THE PALATE

Beautiful balance between volume and tension. The aromas of yellow fruit and flowers are accompanied by milky notes that bring greed and length.

FOOD PAIRINGS

Ideal with a cassiolette of scallops with citrus fruit, a risotto with green asparagus and Parmesan, a veal chop with grilled rosemary or cream and mature cheeses (Chaource, Comté 18 months, Mont d'or).

