



## Saumur blanc Clin d'Oeil

AOC Saumur, Vallée de la Loire et Centre, France

Clin d'Oeil, the discovery brand for Loire appellations.



### THE VINTAGE

High Environmental Value from the 2021 vintage

### LOCATION

This cuvée is the fruit of the work of a winegrower.

The vines are located in the commune of Candès Saint Martin, on a plot of 2 hectares.

Planted on a slight slope facing north-east, the vines produce a chiselled and fresh wine.

### TERROIR

The vines are planted on a clay-limestone soil from the Cretaceous period located on the Côte Turonienne, also called "Côte des blancs".

### IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes rich in aromas. The harvest is carried out at the beginning of October, when the grapes reach advanced maturity. Machine harvesting is carried out early in the morning to take advantage of the morning freshness and to preserve the maximum aromatic potential of the grapes.

### WINEMAKING

Gentle pneumatic pressing to extract the best juice from the grapes.

Vinification in stainless steel tanks at low temperature (18°C) so that the fermentation can reveal the maximum aromatic potential of the juice.

### AGEING

Racking at the end of fermentation and maturing in stainless steel tanks on fine lees for 6 to 9 months.

### VARIETAL

Chenin blanc 100%

### SERVING

Serve chilled (8-10°C).

### VISUAL APPEARANCE

Pale gold colour with brilliant reflections.

### AT NOSE

Intense aromas of peach, lemon and lychee mixed with a delicious fruitiness.

### ON THE PALATE

Freshness and roundness accompanied by delicate lemon and mentholated notes.

### FOOD PAIRINGS

It will accompany shellfish and crustaceans, fish (pikeperch with white butter, grilled sea bream), white meats (chicken with pineapple, curry), cheeses (comté, reblochon), goat's cheeses (Valençay, Saint Maure de Touraine) and tangy desserts (lemon tart...).

