

# Saumur Blanc Robert & Marcel Héritage cuvée Excelsior



**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.

**VARIETALS :** Chenin blanc 100%

**SERVING :** Serving temperature: 12 to 14°C.

**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).



Nose of white fruits and exotic fruits.



Round and persistent on the palate with notes of peach and pineapple. Slightly woody finish.



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