



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.

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.

AT NOSE

Nose of white fruits and exotic fruits.

ON THE PALATE

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

FOOD PAIRINGS

Ideal with a cassalette 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).

