



## Saumur Blanc Robert & Marcel Héritage

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.

### LOCATION

The one hectare plot is located on the hillside surrounding the fortress of Berrie.

### TERROIR

Average age of the vines: 30 years

Yield: 45hl/ha

Surface of the vineyard: 1ha

The parcel is located on the hillside surrounding the Berrie fortress, on a terroir dominated by Turonian limestone. The Chenin blanc or Pineau de la Loire, the single grape variety of this cuvée, expresses itself particularly well here and the vines naturally produce small bunches, full of richness and a lovely golden colour. A cuvée full of power, elegance and smoothness.

### WINEMAKING

Hand-picking at the end of October, when the harvest reached the beginning of over-ripeness. Transport in crates and delicate pressing of the whole bunches. Slight settling of the must. Entonnage en barriques bourguignonnes (4 and 5 wines), followed by alcoholic and malolactic fermentation, bringing ripe fruit notes, fat and complexity.

Maturation in barrels in our natural tufa galleries for 12 to 14 months with regular stirring.

### VARIETAL

Chenin 100%

### SERVING

Serve slightly chilled (10-12°C).

### VISUAL APPEARANCE

Golden colour with brilliant reflections.

### AT NOSE

Subtle nose with hints of menthol, dried and candied fruits. Buttered hints and sweet spices (vanilla). Attractive minerality.

### ON THE PALATE

Voluminous and ample on the palate with a blend of juicy white fruit and candied apricot. Good structure. Harmonious and tense finish marked by freshness, minerality and complexity.

### FOOD PAIRINGS

According to your desires, marry this wine as an aperitif or with your recipes for fish in sauce, fish puff pastry with dill, Bresse chicken, mushroom and Jerusalem artichoke risotto.

