

Saumur Blanc Robert & Marcel Héritage



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.

VARIETALS : Chenin 100%

SERVING : Serve slightly chilled (10-12°C).

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.



Golden colour with brilliant reflections.



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



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.

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