



Coteaux de Saumur Robert & Marcel Héritage

AOP Coteaux de 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.

TERROIR

This cuvée comes from a fine selection of vines (2 ha), mainly developed on the tuffeau stone, the limestone of the Châteaux of the Loire. The Chenin Blanc, the only grape variety of this cuvée, expresses itself particularly well thanks to this terroir, where the soft chalk is usually less than 60 cm deep and allows for a moderate water supply, which is conducive to quality viticulture.

IN THE VINEYARD

Two manual selections were necessary to harvest the over-ripe, sun-drenched berries, sublimated by the noble rot (22° natural potential), bringing an exceptional complexity and a rare elegance to the wine.

WINEMAKING

Fine selection of grapes, gentle pressing and fermentation at cool temperatures to preserve the aromas. Alcoholic fermentation at 18°C.

Aged on fine lees for 9 months. A small part of the cuvée is matured in barrels, adding complexity.

VARIETAL

Chenin blanc 100%

SERVING

Serve slightly chilled (10-12°C).

VISUAL APPEARANCE

Golden yellow colour.

AT NOSE

Tender and subtle nose revealing dried fruits (hazelnut), candied fruits (apricot, pineapple, juicy mango), slightly toasted and spicy (sweet vanilla).

ON THE PALATE

Voluminous and unctuous mouth blending exotic fruits and candied apricot. The finish is greedy and harmonious with a nice balance between freshness and sweetness.

FOOD PAIRINGS

According to your desires, marry this wine as an aperitif or with your foie gras/spice bread recipes, blue cheeses, white chocolate ice cream with grapefruit coulis, fresh fig tarts, fruit salads.

REVIEWS AND AWARDS

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15/20

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