



# CHENIN SAUMUR BLANC



## TERROIR

Schist.

## GRAPE VARIETALS

Chenin.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

## FOODPAIRING

With poultry in white sauce, grilled fish or vegetable ravioli.

## TASTING

8-10°C. Keep between 2 and 5 years.

*Liveliness, Freshness, Citrus*