

Saumur Blanc - Cuvée Les Pouches

Presentation

Colour: Blanc

Producer: Cave des Vignerons de Saumur

Winemaker: Eric Laurent.
42 year-old, oenology diploma from the faculty of Dijon.



Vines & Terroir

Grape variety: Chenin Blanc (100%)

Age of the vines: 18 years-old

Yield: 60 hl/ha

Vineyard size: 20 ha

Soil: Soil with clayey and silty sand. There are several chalky layers from base of the Méron slopes up to the Loudun fault. The very hard limestone soil contains light blue flint. It has good drainage capacity and is conducive to early ripening.

Winemaking

Winemaking techniques:

Crushing and destemming. Cold settling for 24 hours. Vinification at low temperatures (17 to 19°C) for 2 weeks. Racking and aging in stainless steel tanks on thin lees for 3 to 4 months

Ageing:

Bottled in cellars dug out of tufa, it continues to age in bottle in these ideal and natural conditions protected from the light and the temperature changes.

Ageing potential:

3 years

Tasting

Tasting notes:

Straw-yellow colour with green highlights. Intense, engaging nose of vineyard peaches, lemon zest, and fresh grapefruit - a veritable fruit basket of aromas. The wine starts out straightforward on the palate with fine lemon flavours. The structure is tight and accompanied by fresh grape flavours. The smooth, long aftertaste is reminiscent of vineyard peaches.

Food & Wine Pairing:

This wine is very enjoyable with fish in a sauce, Asian food, goat's cheese, and duck, or as an aperitif.

