

Les Pouches Saumur White

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Saumur

CEPAGE: 100% Chenin Blanc

WINEMAKING: Crushing and destemming. Cold settling for 24 hours. Vinification at low temperature (17 to 19°C) for 2 weeks. Racking and aging in stainless steel tanks on thin lees for 3 to 4 months. Bottled early and stored in the cellars dug out of the tufa, where it continues to age in the bottle, protected from the light and temperature variations.

THE STORY

The Cave de Saumur was the first cooperative launched in the Loire Valley. It handles fruit from its 160 growers, each having an average holding of 10 hectares. Wines are produced from 10 different AOCs. In addition to the numerous efforts from the whole team as well as from the growers who bring their grapes in order to produce the best wines for their customers, the Cave de Saumur has been aware of environmental issues for a long time. Thus, all the treatments and cultivations practices aim at impacting nature as little as possible.

THE ADJECTIVES

OVERALL: Crisp & fruity

AROMAS / FLAVORS: White peach, apple, Williams pear, acacia-lime flowers,

MOUTHFEEL: Light-bodied with a hint of flintiness

THE SELLING POINTS

PAIRINGS: Fish with cream sauce, roast duck with peaches, Asian food, fresh goat's cheese, or as an aperitif

