

# SAUMUR MOUSSEUX BRUT

## Style

Sparkling, Dry, White

## Region

Loire

## Producer

Vignerons de Saumur

## Appellation:

Saumur, in the central Loire valley between Angers and Tours.

## Cépage

Chenin Blanc, Chardonnay and Cabernet Franc

## Tasting Note:

Classic, toasty, aromas precede a palate of ripe orchard fruit. The fresh, lively mousse gives way to a clean, crisp finish.

## Serve

As an aperitif

## Cellarage

Ages well in short to medium term - up to 3 years - although it can be enjoyed equally well when newly released.

## Vinification

Premium quality fruit is pressed and fermented to produce a still wine. This is then vinified in the *méthode traditionnelle* (formerly known as 'Champenois' which is now reserved exclusively for wines made in the Champagne region). A mixture of yeasts and sugar known as a *liqueur de tirage* is added to the still wine in bottle to induce a secondary fermentation - the by-product of which is carbon-dioxide gas which gives the wine its mousse or 'sparkle'. Modern gyropalettes are used to tilt and turn the bottles (*remuage*) to collect deposits of spent yeasts on the bottle closure. The neck of the bottles are topped up and sealed with a proper flared cork. Wine from more than one vintage can be blended to give consistency so no vintage is declared.

## History

Although situated to the northern limit of the vine belt the chalky soil of Saumur provides excellent drainage making it an ideal area for viticulture. The Romans were the first to exploit the area's winemaking potential but it declined with the fall of the Roman Empire. From 1066 monks began to replant vines and the first recorded shipment to England was in 1194. During this era land around Saumur out-priced that in Champagne.

