

SAUMUR BLANC

Style

White, Dry

Region

Loire

Producer

Vignerons de Saumur

Appellation:

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

Cépage

100% Chenin Blanc

Tasting Note:

A clear, crisp, fresh, zesty wine with delicate citric nuances. It displays a bracing mid-palate and a lovely clean finish.

Serve

White fish, seafood or as an aperitif.

Cellarage

Shows best when fairly young and should be drunk within 2-3 years of bottling.

Vinification

The wine undergoes a thoroughly modern vinification in large thermo-regulated stainless steel vats, prior to filtration and a Spring bottling.

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. The Saint-Cyr-en-Bourg cooperative has been critical in augmenting the appellation's success with its 200+ members producing about 30% of the region's wine.

