



Anthony & Cédric BONNEAU  
Vignerons

Vins du Val de Loire  
Saumur Champigny - Crémant de Loire  
Saumur Blanc, Rouge et Rosé

## SAUMUR BLANC Les Perruchers



**Grape variety :** Chenin

**Average age of the vines :** 25 years

**Soil:** clay limestone and clay silt laden

**Pruning:** Guyot Loire valley

**Harvest:** by hand picking successively.

**Vatting:** Fermentation in oak casks at low temperature in the cellar (13o C);

**Ageing:** on fine wine dregs during 8 months in oak casks.

**Tasting notes:** The colour is golden with reflections of yellow straw. The nose is fine and powerful being harvested at the peak of maturity. The taste is complex but remains supple and round with some hints of wood, a very fine wine.

**When to drin :** To drink as an aperitif, with fish cooked in sauce, white meat dishes and cheese.

Serve at 10 – 13 °C.

**Keeping:** To drink now to appreciate its freshness or to enjoy in 10 years time for its complexity of second fragrance Chenin.



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