

Coq'licot
VAL DE LOIRE



Saumur Blanc Bio - Coq'licot

About Coq'licot :

This cuvée is made from plots in the commune of Montreuil Bellay, in the heart of the Saumur region. The 5-hectare vineyard has clay-limestone soil that lets Chenin Blanc express its finest qualities.

Grape variety:

Chenin blanc.

Winemaking techniques:

Ripening is closely followed, and the grapes are regularly tasted to gauge maturity. The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Traditional temperature-controlled fermentation (17-19°C).

Tasting notes:

Pale golden colour with silver highlights. Very attractive, fresh nose of white fruit (pear, vineyard peach), ripe pineapple, and elegant minerality. The wine starts out very lively on the palate, and this freshness is successfully counterbalanced by a certain unctuousness. The crunchy long aftertaste is reminiscent of vineyard peaches.

Food & Wine Pairing:

Served well-chilled (10-12°C), this wine is ideal as an aperitif or with salads, delicatessen meats, fish terrines, poultry, and goat's cheeses.



Route des Perrières - 49260 Saint-Cyr-en-Bourg - Tél. 02 41 53 74 44 - Fax. 02 41 53 74 49 - Email : infos@alliance Loire.com

Export : Tél : +33 (0) 241 530 614 - Fax. +33 (0) 241 537 449 - Email : export@alliance Loire.com - Site web : www.alliance Loire.com

S.A.S AU CAPITAL DE 1 133 998€ - SIRET 667 180 186 00021 - TVA CEE : FR 84 667 180 186 - CODE NAF 4634 Z