



# SAUMUR BLANC

Appellation d'Origine Protégée

## Chenin



The Saumur white is produced in the LOIRE Valley vineyard, West part of FRANCE.

Its terroir benefits of an oceanic climate, with continental influences and rich soils: chalky, "Tuffeau", sandy and clayey-siliceous.

Lot of cellars are under the ground, dug in tuffeau, that you can visit, which permit to age wines with softness.



This wine has floral aromas and sometimes causes a slight tingle on the palate. It is light and delicately fruity with elegant, complex aromas.



To drink young.



Serve chilled between 8° and 10°C.



This wine will be perfect with shellfish, freshwater fish and starters.

*Joseph Verdier*

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