

LA SEIGNEURIE



COTEAUX DE SAUMUR

Douceur Saumuroise

Vintage 2020

Sweet wine with subtle notes of exotic fruits and dried fruits, from late harvest



Vineyard :

Clay and limestone soil with western exposure.

The slopes of the vineyard are more than 30 meters high and low, which obliges us to cultivate the vines on terraces with hedges and trees between each level and plant cover between the rows for the maintenance and natural fertilization of the soil. This wine is made from the best vines and the best exposed vines to allow over-ripening.

Vinification :







Hand-picked, late harvest. The grapes are carefully harvested and sorted and come from the best exposed vines, which have allowed the appearance of noble rot.

The grapes are slowly pressed, followed by a 12 month maturation in oak barrels.

Grape variety : 100% Chenin blanc

Production : 8hl / Ha, 400 bottles of 50 cl

Tasting :

-  Intense golden color, brilliant
-  Aromas of quince, pineapple, mango and dried fruits
-  Fruity and greedy, a rather soft sweetness with a touch of acidity
-  Between 8°C and 10°C
-  To be consumed between 2020 and 2030
-  Aperitif, foie gras, blue-veined cheeses, desserts with red and exotic fruits.

Certification and label :

HVE (High Environmental Value, Level 3).

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