LA SEIGNEURIE

Saumur Fines Bulles

Brut Zéro white sparkling

2021

Terroir

Clay and limestone soil

Range of aromas

Comments

What the wine promises

Crisp and full-bodied, this white Saumur Fines Bulles benefits from a 3-month fermentation in oak barrels and then a 30-month aging on lies, as part of the traditional method, which provides richness, complexity, and refined bubbles.
Without added dosage, its white fruit aromas and brioche notes are unveiled by its fizziness.

Award

CONCOURS DES LIGERS
OR
LOIRE

Grape variety

Chenin

Signature

The specificity of the wine

- Freshness ●●●●●
- Roundness ●●○○○
- Fullness ●●●●○
- Oaky ●●○○○

Light — Complex — Full-bodied

Storage	Service	Shelf life
6-8 °C	6-8 °C	7 years

Food pairings

How to elevate the wine

To drink with appetizers, with shells and seafood, aged cheese or with low-sugar desserts.

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