

LA SEIGNEURIE



SAUMUR FINES BULLES

White – Brut zéro – Vintage 2016

Brut Saumur aged 9 months in barrels. Beautiful roundness in the mouth with its very fine and elegant bubbles. Available in magnums.



Vineyard:

West-facing clay-limestone soil,
The place called “Les Pentes” has a height difference of more than 30 m from top to bottom, which forced us to cultivate the vines on the terrace with planting of hedges and trees between each floor and plant cover between the rows for the maintenance and natural fertilization of the soil.

Vinification:

Harvested by hand at the beginning of October, the harvest is pressed to be put in vats. Settling, then put in barrels for 9 months to carry out its alcoholic fermentation with indigenous yeast, but without malolactic fermentation to keep freshness during its aging in barrels. Re-fermentation in the bottle according to the traditional method, then aging for 4 years on slats without dosage at its final disgorgement.

Grape variety : 100% Chenin

Production: 50hl / Ha **Available**: 5,000 bts

Tasting



Straw yellow color, golden reflections.



Lively, vinous, aromas of flowers, aromas of honey.



Generous, notes of white flowers, slight notes of wood structured body, good intensity.



Between 6°C and 8°C



To be consumed between 2023 and 2026



As an aperitif, shellfish seafood or very light dessert in sugar.

Certification and label :

HVE 3 (High Environmental Value, Level 3).

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