

LA SEIGNEURIE



SAUMUR Blanc Les Pentes

Vintage 2020

Fresh and woody wine, aromas of honey and quince, round and fat, with a nice freshness on the finish.



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 plantations of hedges and trees between each floor and plant cover between the rows for the maintenance and natural fertilization of the soil.

Winemaking :

Harvested by hand at the beginning of October, the harvest is pressed to be put in vats. Settling, then put in barrels for 12 months to carry out its alcoholic fermentation with native yeast, but without malolactic fermentation to keep freshness during its aging in barrels. Then a light filtration is carried out before bottling.

Grape variety : 100% Chenin blanc

Production : 30hl / Ha, 4000 bottles

Tasting :

EYE : Golden color.

NOSE : Aromas of flowers, pineapple, quince, honey, subtle aromas of toast.

MOUTH : Subtle notes of wood and freshness

SERVING TEMPERATURE : between 8°C and 12°C

AGING: To drink between 2022 and 2031

WINE PAIRING : Seafood, shellfish, fish in sauce, cheese.

Rewards :

Gold Medal – Loire Valley's Wines Competition 2022

Gold Medal – Saumur's Wines Competition 2022

Double Gold (91 points) – Gilbert & Gaillard 2022

Bronze (87 points) – Decanter 2022

EARL FOUCHER 71 route de Champigny – 49400 SAUMUR

Tél : (+33)2 41 50 11 15 / (+33)6 63 01 45 97/ laseigneurie.vins@hotmail.fr / www.laseigneurie.net

SIRET : 482 979 812 000 13 - APE : 121Z - N° TVA Intracommunautaire : FR 08 482 979 812