

LA SEIGNEURIE



# SAUMUR FINES BULLES

## WHITE – Extra Brut

Saumur brut aged 9 months in barrels. Beautiful roundness in mouth with its very fine and elegant bubbles. Available in magnum.



### Vineyard :

Clay and limestone soil with western exposure. The parcel called “*Les Pentes*” (“*the slopes*” in English) has a difference in level of more than 30 m from top to bottom, which obliged us to cultivate the vineyard in terraces 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 grapes are pressed and put into vats. The wine is decanted and put into barrels for 12 months to carry out its alcoholic fermentation with indigenous yeasts, but without malolactic fermentation to keep its freshness during its ageing in barrels. Second fermentation in bottle according to the traditional method, dosage Extra-Brut after an ageing of 3 years on laths.

**Grape variety** : 100% Chenin

**Production** : 30hl / Ha, 4000 bottles per year

### Tasting :

**EYE** : Yellow pale color, golden reflections.

**NOSE** : Lively, vinous, floral and honey aromas, subtle wood notes.

**MOUTH** : Generous, white flower aromas, structure body, good intensity, light wood notes.

**SERVING TEMPERATURE** : Between 6°C and 8°C

**AGING** : To drink between 2022 and 2025

**WINE PAIRING** : For aperitif, cold starters, smoked salmon, fruits desserts, ice creams.

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