



Loire, Domaine la Paleine, Saumur Brut, AOC Saumur, Effervescent Brut

AOC Saumur, Vallée de la Loire et Centre, France

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at $12\,^{\circ}$ C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock. There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Clay-Limestone

IN THE VINEYARD

Biodynamic vineyard certified by Demeter

Yield 35 hl/ha

Hand harvested, grapes at 13% vol. potential ripeness

WINEMAKING

Alcoholic fermentation at 20°C in stainless steel vats paused by cooling the wine to keep 22g/l of indigenous residual sugar. It ferments again in bottles to give the effervescence to the wine.

AGEING

Aged for 18 to 36 months depending of climatic events

Disgorgement, no added sulphites, no added sugar.

VARIETALS

Chenin ou chenin blanc 60%, Chardonnay 20%, Cabernet franc 10%, Grolleau 10%





SERVING

10°C/50°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

A wine of great flavor, fragrant and mineral.





FOOD PAIRINGS

Excellent as an aperitif, paired with fish starters, main courses of fish, ideal pairing with fois gras tartare.



