





Loire, Domaine Varinelles, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

PRESENTATION

Behind the wines, it is all the flavor and convictions of Saumur-Champigny, virtuous wines, respect for the grape varieties, their biodiversity, a desire to produce with nature and not against it.

LOCATION

Val de Loire Centre

TERROIR

Soil: clay-limestone

IN THE VINEYARD

Harvest: manual harvest in three successive sorts

WINEMAKING

Vinification: Stainless steel vat

AGFING

Aging on fine lees in 400 liter barrels for 12 months

VARIETAL

Chenin ou chenin blanc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

On the nose: Aromas of white fruits, exotic fruits, white flowers and a mineral touch reminiscent of tuffeau.

In the mouth: Freshness and balance

FOOD PAIRINGS

Scallops, cold meats, fish in sauce, roast chicken, mimosa egg



