



# Domaines Choblet, AOC Saumur, White

AOC Saumur, Vallée de la Loire et Centre, France

"I am not only a wine grower, but also a wine maker who creates emotions. Wine must be a pleasure; it is up to me to transmit it. Through tasting, we can have a universal language, provoke sensations, in France as well as abroad during my travels." Jerome Choblet in Sommelier International.

#### **PRESENTATION**

Located in the Loire Valley, Jerome is making top-quality wine, expert in ready-to-drink winemaking for white wines.

#### **TERROIR**

Mainly subsoil of Tuffeau and Flint.

Selection of plots of land in the Saumur terroirs of Montreuil Bellay and Coudray Macouard.

### IN THE VINEYARD

Integrated management certified HVE3. Density 5000 vines/ha. Yield 55 hl/ha.

Grassing and working of the soil 1 row out of 2. Leaf removal at fruit set. Thinning if necessary at

## WINEMAKING

Harvest in the morning at maturity. Perfect sanitary state. Pneumatic pressing and clarification of musts at low temperature.

## **AGEING**

Light racking at the end of the alcoholic fermentation then maturing on lees for 6 to 12 months in underground tanks at  $15^{\circ}$ C.

# VARIETAL

Chenin ou chenin blanc 100%

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

# SERVING

12°C/54°F

# AGEING POTENTIAL

3 to 5 years

# **TASTING**

Nice white gold color, with an intense and fresh bouquet that evokes white pulp fruits. Supple, and well balanced by a great vivacity, a pure pleasure!

## **FOOD PAIRINGS**

Shellfish, grilled fish, chicken in cream sauce or grilled chicken, frog legs in parsley sauce, mussels in cream sauce, fish bread, smoked or grilled salmon, fish fillets in foil.



