



# Loire, Domaine de l'Ours Bleu, Puzzle, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Domaine de l'Ours Bleu was taken over by two friends in 2013 : they converted the 14 ha of vineyards to organic farming, and patiently waited 2021 to release their first wines. Their philosophy is to produce fully mature wines, after at least 24 months of ageing in differents vessels (amphora, barrels, tanks). Saumur, Saumur-Champigny and Chinon are represented in their range.

#### **PRESENTATION**

Puzzle is the flagship wine of the estate, representing the famous terroir of Brézé.

On hillside, exposed East. The soils are made up of a few centimeters of silty sand before reaching the chalk, a guarantee of high acidity, sometimes enriched with a few centimeters of clay.

#### WINEMAKING

Vinification in stainless steel vat.

Aged in 400 liters barrels for 24 months

## VARIETAL

Chenin ou chenin blanc 100%

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**

Suave notes of stewed white fruits and white flowers, supported by notes of caramel and vanilla. Wine with a light yellow color, limpid and a shiny disk whose very present tears cling to the walls of the glass. Sweet notes of white fruits and yellow fruits: pear, pineapple, vanilla, caramel. A frank and sweet attack on the palate, a fairly impressive volume combining power and minerality in a remarkable balance which leads to a finish full of freshness.

## **FOOD PAIRINGS**

This white wine goes very well with an aperitif, white fish, pan-fried scallops, refined poultry such as chicken, or even with veal.





