





Loire, Domaine Varinelles, Au grès du blanc, 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

A selection of harvests from their vines planted for over a century.

LOCATION

Val de Loire Centre

TERROIR

White, limestone soil.

IN THE VINEYARD

Organic cultivation, mechanical weeding. Manual harvest.

WINEMAKING

Direct pressing in stainless steel vat.

AGEING

Aging on lees in stoneware amphora for 1 year.

VARIETAL

Cabernet franc 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

This wine releases intense aromas of apricot, licorice and white-fleshed fruit such as pear. The palate reveals pleasant notes of dried fruit, a nice sweetness, a slightly chalky and mineral side with a saline finish. Mouth characterized with a beautiful opulence.

FOOD PAIRINGS

The Grès du Blanc cuvée will pair perfectly with a dish from land and sea, or even exotic cuisine.