

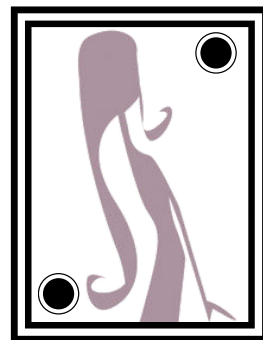
Saumur Blanc AOP

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A generous and elegant **Saumur Blanc**...

Great seductress, La Dame will light up your aperitifs,
your fish in sauce and your subtly spiced dishes by its distinction, its
nobility and its greediness !

”



La Dame

Grape Variety 100 % Chenin

Terroir On the Parnay plateau, at the edge of the Loire Valley
Clayey sand on the Tuffeau stone of Crétacé

Area 1 ha

Age of the vines 15 years

Yield 30 HL/Ha

Vineyard work

Sustainable agriculture since 2005, certified Terra Vitis since vintage 2011 and organic agriculture since Vintage 2016 (certification in 2019).

Natural grassed and preservation of the biodiversity (plantation of hedges, wooded areas...) in order to favor the natural defences of the vine.

Vinification and ageing

Manual harvestings with a slight overmaturation. The grapes are gently pressed in a pneumatic press, then the juice is put into tuns and few oak barrels for the alcoholic fermentation. No malolactic fermentation. Aged in the same tuns for 12 months, La Dame is stirred if necessary to resuspend the thin dregs.

Tasting notes

An exceptional white wine, La Dame gives off complex aromas of white flowers, tropical fruits and citrus. Its mouth, of a rare intensity, silky and elegant, will delight the amateurs of the kind...

A brilliant, pale yellow colour with golden reflections, opens onto a complex nose which combines the scents of ripe yellow fruit (peach, pineapple) with discreet notes of honey and quince. The palate, with a supple attack, offers a fleshy body and ample volume with aromas of exotic fruits, slightly vanilla, which persist in a long, rich and elegant finish.

Wine Pairings

Excellent as an aperitif, La Dame is wonderful with fish and shellfish in sauce, white asparagus, blue-veined or goat's cheese, exotic or spicy dishes (ginger, curry, etc.).
Serve between 12° and 14°.

Preservation

La Dame will keep for up to 10 years in a good cellar.

Few Awards over the vintages...

Gold - Challenge Millésime Bio (2021), Silver - Decanter (2020), Gold - Grand Concours des Vins de France (2019), Gold - Concours des Vins du Val de Loire (2018), Silver - Ligiers (2017)...

