

Les Beaugrands Saumur blanc



Grape Variety: 100% Chenin

Terroir: Chenin vines around 50 years old, planted on clay soils with flint

Vineyard: Vines are cultivated on alternate rows, with the second row grass-covered. The vine row (cavaillon) is worked throughout the year. Early leaf thinning on the east-facing side helps dry the grape clusters, followed by leaf thinning on the west-facing side in summer to encourage full ripeness

Winemaking: Hand-harvested grapes, with at least two passes to allow careful parcel-by-parcel selection and harvesting at optimal maturity. Long pressing with oxidation protection using dry ice. The juice undergoes cold settling before fermentation with indigenous yeasts

Ageing: Barrel filling begins at the very start of fermentation, followed by 24 months in barrel. The barrels are then blended in tank for 6 months prior to gentle filtration on white earth and bottling

Cellaring Potential: Between 5 and 15 years

Food & Wine Pairing

Its versatility ranges from fish in sauce to chicken with morels or coq au vin, and it finishes beautifully with well-aged hard cheeses.