



# CUVEE L'INSOLITE BLANC

## LOCATION

On the town of Saumur on the site called the CERP and St. Vincent.

## VINE

Chenin

## REGION

Chalky clay and silt sometimes reddened with flint (pebbles of sandstone and flint).  
Tillage plus a 100% natural grass on some of the vines.

## VINIFICATION

Manual harvesting to allow 4 to 6 bunches per vine. Alcoholic fermentation of wine in barrels of 400 liters and 228 liters for Burgundy 1 / 3 and two wines for 2 / 3 remaining. Pneumatic pressing, natural steps of 12.8 °, 4 months duration of fermentation. Aged on the lees for 12 months. All these operations are done at low temperatures to preserve the fruit.

## DRESS

Yellow / straw, almost crystalline, limpid, bright and shiny. Reflections swaying  
Between green / silver, solid, rich, powerful.

## NOSE

The nose combines both: concentration / freshness / generosity. The second nose, reveals a multitude of smells fruity / floral / plant.  
Fruit white / yellow / exotic [(apple, pear, peach), (plum, quince, apricots, dates) (papaya, kumquat, passion, mango, pineapple)];  
Citrus (lemon, mandarin, grapefruit, tangerine);  
Floral (acacia, hawthorn, rose, lemon balm);  
Plants (jasmine, bergamot, ginger, fern, gentian);

Infusion (verbena, linden, chamomile);  
Confectionery (angelica, citron);  
Undergrowth (humus, mushrooms);  
Balsamic (honey, wax, polish);  
Pastries (brioche with candied peel, gingerbread);  
Virginia tobacco; Mineral.



## **MOUTH**

The attack is powerful showing the potential of a great terroir. Its intense fruit and this seems large, is highlighted by spice. The acidity is present, without ostentation; guaranteeing the identity of aromatic flavors. Its expression root (gentian, ginger) and tack confer elasticity and strength. The final sharpness transcends the intrinsic richness of the material with a persistence of flavor and a long aftertaste.

## **FOOD PAIRING**

Ravioli with soy meal, white mushrooms and fresh coriander.

Roast monkfish with bacon, shallots confit with pear and rosemary.

Saint-Jacques-roasted loin, white asparagus and white balsamic reduction.

Tart crisp cake, Granny Smith emulsion.  
Large prawns with periwinkles and palm oil.

Potatoes mixed with olive oil, half-baked salmon  
watercress fresh sea bream from the  
Mediterranean