



Loire, Domaine la Paleine, La Paleine, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at $12\,^{\circ}$ C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock.

There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Chalky and silty clay

IN THE VINEYARD

Biodynamic vineyard certified by Demeter

Yield 35 hl/ha

Hand harvested

WINEMAKING

Thermoregulated alcoholic fermentation 20° with indigenous yeasts in stainless steel vats

AGEING

Aged during 12 months in stainless-steel vats with Zero-input.

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.





SERVING

12°C/56°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Nose of white fruits, pear and candied fruits. The palate is ample with a tart character which favours freshness.





FOOD PAIRINGS

River fish, seafood, poultry, chavignol.

