



CUVEE L'INSOLITE BLANC 2009

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