

SAUMUR **brut**

Appellation d'Origine Contrôlée



Varietals : 70 % Chenin
20 % Chardonnay
10 % Cabernet franc

Soil : sandy loam

Harvest : machine harvest

Vinification : After pressing, the juice temperature was maintained at around 16°C until fermentation was complete. This base wine, after blending the grape varieties, underwent malolactic fermentation. Aging took place in vats and then we proceeded to filtration.

Maturation : The bottling is carried out in our cellars. The wine is aged on slats for at least 12 months, using the traditional method, allowing it to mature. The gross dosage is approximately 6g of sugar per liter.

Production : 15 000 bouteilles

Dégustation : This traditional method is characterized by its elegance and finesse. Saumur brut can be enjoyed at any time, very chilled (8/9°C).

Paring : It can be served as an aperitif or as a sparkling wine to accompany desserts. It is the perfect festive wine.



Yves Matignon
21, avenue du Château - 49540 MARTIGNE-BRIAND - FRANCE
Tél. +33 (0)2 41 59 43 71 - info@domaine-matignon.fr

www.domaine-matignon.fr