



**The Wine:** [Les Pouches Saumur Chenin Blanc, 2018, Loire, France](#)

**Where I Purchased:** [Veritas Wine Room](#)

**Cost:** \$15

It is the heart of France filled with grand chateaus, breathtaking picturesque gardens, and some unbelievably delicious wines. This is the Loire Valley and it produces some of the best Chenin Blanc wines in the world.

Now, I have not had the pleasure to visit the Loire, but I am a huge fan of the region's wines. Sancerre, Vouvray, Chinon, and on and on. The Loire Valley is a key wine region in Western France, divided into three sections, that produce a wide variety of styles. White wines are the region's stand out and account for most of the production. Side note - it is also the 2nd largest concentration of sparkling-wine production in France.

Chenin Blanc is considered the darling of the Loire because of its versatility. It is made in every single style (dry, sweet, and sparkling) and pairs with most food because of its high level of acidity. Regardless of the style you are tasting, there is no doubt the dominant aroma and flavor will be citrus, tree, or stone & tropical fruit.

The specific wine we are discussing today is from the Saumur region which is located in the Middle Loire region. Saumur specializes in Chenin Blanc, including some of the best Chenin Blanc based sparkling wines. Producer technical data: Cave de Saumur was founded in 1956 by 40 growers and is a

co-operative operating under the umbrella of the Alliance Loire organization. The organization has more than 850 growers covering 4500 hectares across the entire Loire region. Five winemakers from the Les Pouches area worked closely together to blend selected Chenin Blanc grapes from 10 small parcels of land to create this cuvée (literal translation means tank in French but the simple meaning refers to a particular blend of wine and when in reference to Champagne, it refers specifically to the first-pressed and the most desired juice).

**Tasting Notes:**

100% Chenin Blanc

Style: bone dry, crisp, medium-bodied

Nose: green apple, pear, honey

Palate: peach, citrus, tart lemon

Finish: crisp minerality with intense acidity

**Pairing:**

I have always enjoyed the exercise of pairing food and wine. In fact, menu change day at The Grape was always a treat because I would sit down with my staff, order the new menu items, and then “predict” what we thought would be the best pairing. Sometimes it would work perfectly, and other times not so much. That’s the thing about pairing; it is just theory. You can follow basic guidelines, but you never know until you taste the two together. The #1 rule is to drink the wine YOU enjoy with the food but be open to exploring different wines and combinations.

Now, Chenin Blanc’s high acidity makes food and wine pairing fun and pretty simple. Take a piece of goat cheese and roll it in some soft herbs like parsley & chives, add red and black pepper, then serve it with crusty bread. Or simply sear some scallops in butter and the caramelization magic will be lovely with the wine.

**Where to buy:**

The Anderson brothers, who own [Veritas Wine Room](#), know a thing or two about French wine. Their grandmother, who I had the pleasure of knowing, was French, and Brooks and Bradley had many opportunities over the years to travel to France and fine-tune their palates. It is evident in their selections at Veritas which has just recently reopened its tasting room. However, you can order online and either pick up curbside or have your wine delivered directly to your door. They cover all your bases!

Until next time!  
Courtney  
The Lusch List



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