

LE PAS SAINT MARTIN

Vigneron de Loire

SAUMUR BLANC

« La Pierre Frite » 2023



Soil : siliceous limestone from the Jurassic period

Grape variety : 100 % Chenin Blanc

Yield : 60 hl/ha

Vinification : Hand picked harvest
Cold static clarification
Very small dose of sulfite added at bottling
Alcoholic fermentation at 18-20°C
Partial malo-lactic fermentation
Aged in a tank

Bottled in January 2024

Organic wine, controlled by Ecocert.

Tasting : dry white wine with fruity and floral notes, well balanced between acidity and fat.

Food match : seafood

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