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## CLOS DAVID BRÉZÉ SAUMUR BLANC

**100% Chenin Blanc**



**Production area:** St-Just sur Dive - Loire

**Terrain:** limo e argilla su sostrato roccioso

**Harvest:** manual

**Vinification:** Fermentation with indigenous yeasts, 50% in used 30 hl foudres and 50% in barrels (15% new)

**Refinement:** 12 months in barrel, blending and additional 6 months in steel tanks

**Color:** straw yellow

**Fragrance:** white pulp fruit flavors

**Flavor:** fresh, balanced, full-bodied

**Alcoholic Grade:** 12.5% vol



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