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CLOS DE MIDI BRÉZÉ SAUMUR BLANC

100% Chenin Blanc



Production area: St-Just sur Dive - Loire

Terrain: sabbioso e calcareo

Harvest: manual

Vinification: Fermentation with indigenous yeasts, 50% in stainless steel tanks, 50% in used Burgundy barrels

Refinement: 12 months

Color: golden yellow

Fragrance: floral notes, subtle aroma of white fruits and citrus fruits

Flavor: dense, fresh and mineral

Alcoholic Grade: 12.5% vol


