

Domaine des Roches Neuves Saumur "L'Insolite" dry white 2024



Product price:

€144.00

Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2024

Appellation: Saumur

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Alcool: 12,5



Product short description:

This is not just any Saumur blanc! It is a magnificent Chenin from the Loire, with an incredible freshness and a beautiful length.

Product description:

**PRESENTATION OF THE DOMAINE DES ROCHES NEUVES
+ ALL ITS OTHER CUVEES IN STOCK**

Domaine des Roches Neuves Saumur Insolite dry white 2024

Technical Sheet written by the domaine

LOCATION : In the municipality of Saumur at the lieu-dit les cerpes and saint Vincent.

GRAPE VARIETY : Chenin

TERROIR : Clay-limestone sometimes reddened and silt with flint (gravel of sandstone and flint). 100% soil work plus natural cover cropping on part of the vines.

VINIFICATION : Manual harvesting by selection (2). Alcoholic fermentation in 12 hl oval Stockinger casks to preserve all the minerality of the subsoil through discreet mass aging. Pneumatic pressing, natural degrees of 12.8°, fermentation duration of 4 months. Aging on fine lees for 12 months. All these operations are carried out at low temperatures to preserve the fruit in the wine.

GASTRONOMIC PAIRINGS :

Crab ravioli with soy, white mushrooms, and fresh coriander.

Baked monkfish wrapped in bacon, confit shallots with pear and rosemary.

Yuzu-marinated and grilled scallops, pearl onions, and glazed artichokes.

Roasted scallops with lomo, white asparagus, and white balsamic vinegar reduction.

Crispy crab tart, Granny Smith emulsion.

Large langoustines with Paimpol beans, whelks, and palm oil.

Mashed potatoes with olive oil, semi-cooked salmon with fresh watercress.

Mediterranean sea bream, mustard rabbit jus, and tomato water.

Razor clams with condiments, tomatoes, white wine, and lime.