



MAISON FONDÉE EN 1851

BOUVET-LADUBAY

Saumur blanc - La Nompaille Vintage



Grapes :

Chenin, Chardonnay

Vineyards :

Selected exclusively from Saumur's AOC vine yards.

Wine making :

Grape pressing is monitored at the vineyards. Grape-juice is delivered directly to our cellars. First fermentation is conducted in new oak barrels

Maturation :

The wines are racked, chilled to stabilize and filtered before bottling

Bottling :

The wines are blended and returned to the oak barrels for a further 3 months before bottling as a still wine.

Packaging :

75cl sommelier bottle.

Spanish or Portuguese natural cork.

Case of 6 bottles individually protected.

Luxury gift packaging for 2, 3 or 4 bottles.

Tasting notes :

Launched in 1995, this unusual wine is the result of an age-old winemaking technique still in use in 1935. A delicate but evident structure does justice to the delightful and opulent Chenin grape, enhanced by the characteristic aromas of new oak and well-balanced tannins. Chardonnay, blended in modest proportions, acts as a catalyst. This is dry white Saumur at its best with a totally original style.

Colour: Pleasing light-yellow gold with gold, white and green highlights.

Bouquet: very floral, reminiscent of spring flowering bulbs (daffodil) on a discreetly spicy background with toast and brioche.

Palate: fine, quietly elegant approach. Subtle vineous character, oaky, spicy, with honeysuckle, lemongrass, camomile and a promise of buttery lemony fondant, almost bitter. A very classy wine.