



DOMAINE LA PERRUCHE

COULÉE DE LA CERISAIE 2024

AOP Saumur Blanc

A REFINED EXPRESSION OF SAUMUR BLANC, COMBINING RIPE CHENIN FRUIT, FLORAL ELEGANCE AND A BEAUTIFULLY ROUNDED TEXTURE WITH FRESH MINERAL DEFINITION.

Chenin Blanc 100%

TASTING NOTES

A refined expression of Saumur Blanc, combining ripe Chenin fruit, floral elegance and a beautifully rounded texture with fresh mineral definition.

FOOD PAIRINGS

Beautiful alongside shellfish, grilled or roasted fish and creamy seafood dishes. Its rounded texture pairs particularly well with roast chicken, goat's cheese and soft cheeses, while its fresh, elegant character makes it a lovely aperitif.

TERROIR

Produced from Chenin Blanc grown on clay-limestone soils, a terroir that brings together freshness, mineral character and natural richness. The carefully selected parcel gives Coulée de la Ceresaie its distinctive balance between ripe fruit, texture and precision.

VINIFICATION

The harvest date is carefully determined through repeated tasting of the grapes and monitoring of potential alcohol, allowing the fruit to reach optimum maturity while retaining balance and avoiding excessive concentration. The wine is then matured for 6 months in vat, preserving the purity of the Chenin Blanc and the character of its terroir.

AWARDS & RECOGNITION

Bronze Medal – Decanter 2024
HVE Level 3 certified estate



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-PER01-2024
Wine Variety	White
Cuvée	Coulée de la Ceresaie
AOP	Saumur Blanc
Wine Estate / Winemaker	Domaine La Perruche Alain Bordet
Country	France
Region	Loire
ABV	13%
Vintage	2024
Ageing	6 months in vat
Cellaring	TBC
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	8-10 °C
Allergens	Sulphites
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	TBC