



Domaine Des Coutures

L'Etincelle

Saumur - White 2016

<i>Region :</i>	Loire
<i>Appellation :</i>	Saumur
<i>Cuvée :</i>	L'Etincelle
<i>Color :</i>	White
<i>Vintage :</i>	2016
<i>Grapes :</i>	Chenin (100%)
<i>Alcoholic degree :</i>	13 %
<i>Bottle size :</i>	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking in several passes.

Fermentation in oak barrels.

Ageing in oak barrel, Traditional corks, Ageing on the lees, Regular bâtonnage (stirring up the lees).



TASTING

APPEARANCE : Greenish-gold colour, limpid, greenish-gold highlights.

NOSE : Subtle, acacia aromas, apricot aromas, lychee aromas.

PALATE : Aromatic, generous, unctuous, round tannin, smooth tannin, structured body, good length.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing from 2016 to 2019



FOOD MATCHES : Hot starters, Lobster, Scallop carpaccio, Fish in a white sauce, Panfried foie gras



REWARDS & RATINGS

Concours des Ligiers 2018 : Bronze medal

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