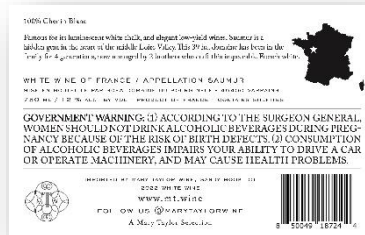
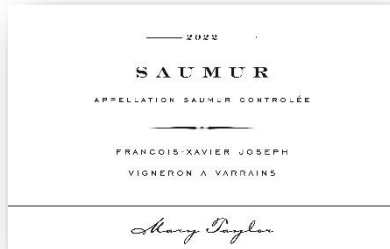


mary taylor wine

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Saumur Blanc



The Josephs' winery sits atop an ancient underground cellar carved by troglodytes, fit with several primitive kitchens, chimneys and wells. As third-generation winemakers, Francois-Xavier and Valentin continue their father and grandfather's legacy where they thoughtfully farm and vinify 38 hectares in both Saumur and Saumur-Champigny.

That is to say that the general hue of each village gleaned in one's travels offers a glimpse into its soils and the unique terroir in its wine. Here in Saumur, the yellowish sandy-chalk limestone called 'tuffeau' has long been regarded as some of the best winemaking soils and was also used to build many prominent chateaus in the Loire.

Opening with fine aromas of white flowers, the wine is bright and intense. On the palate, the wine is a jaunty expression of balanced citrus and tropicality.

When travelling through France, the evidence of each localities' terroir is inescapable. What is usually hidden – buried by time or quaffed from the glass as an effect of soil and earth on the wine – is displayed on the streets, or 'rues', of villages in its stone architecture. It is rather poetic that the characteristics of the earth are lifted from the ground in these two ways: masonry and winemaking.

- Size: 750ml
- Appellation: AOC Saumur
- Soil Type: Tuffeau, sandy-chalk limestone
- Varieties: 100% Chenin Blanc
- Farming: Sustainable HVE3
- Yeast: Native
- Alcohol: 13.5%
- Aging Details: Stainless steel

