



Domaine la *Bonnelière*

André Bonneau and his wife created Domaine la Bonnelière in the town of Varrains, the heart of the Saumur-Champigny appellation, in 1972 with just a few hectares of vines. Today, their children Anthony and Cédric represent the 5th generation of the family. They have increased the size of the domaine to 40 hectares of prime vineyards and gained international acclaim for their wines. The Bonneaus are vigorous proponents of biodiversity in their vineyards and plant grass between all the rows. They farm sustainably, following the *lutte raisonnée* approach.

The Domaine la Bonnelière Saumur Blanc Tradition is made from 100% Chenin Blanc grapes grown on soil that is a mix of clay, sand and limestone. After careful selection to ensure that only healthy, non-botrytis affected grapes are picked, the fruit is gently pressed and then cleared of its gross lees. Fermentation occurs in stainless steel tanks at controlled low temperatures (12-14C). The Saumur Blanc is fined with bentonite clay and then lightly filtered before bottling in May.

Light to medium-bodied, Bonnelière Saumur Blanc displays a mix of yellow apple, lime and verbena notes, and a light hint of shortbread on the finish. Bright acidity balances the fruit and makes the wine extremely drinkable. A good match for richer white meats such as fried chicken and roast pork, and with grilled fish or vegetables.