



## Saumur blanc Les Moulins de Turquant - Couly-Dutheil - 2004

Saumur AOC (White) - Loire Valley / Centre - France

Alc.: 12.5 % Vol.

### Our opinion

Focused and pure, with a nice minerally spine running through the lime, green almond, apple and floral notes. Fresh finish. Drink now through 2012.

### Notes

Rouge-Blanc : 4/5 points

### Grape varieties

Chenin

### Oenologist's advice

Temperature : 10 to 12°C

Decanting : Not necessary

Storage : Now and during 4 years

### Tasting

| General impression   | Aromatic expression | Body and structure       |
|----------------------|---------------------|--------------------------|
| Pleasure: ●●●●●      | Empyreumatic: ●●●●● | Freshness/acidity: ●●●●● |
| Strength: ●●●●●      | Fruity: ●●●●●       | Richness: ●●●●●          |
| Complexity: ●●●●●    | Oaky: ●●●●●         | Length: ●●●●●            |
| Concentration: ●●●●● | Spicy: ●●●●●        | Tanin: ●●●●●             |
| Elegance: ●●●●●      | Floral: ●●●●●       |                          |
| Finesse: ●●●●●       | Vegetal: ●●●●●      |                          |
|                      | Animal: ●●●●●       |                          |

### Food and wine association

|                                     |
|-------------------------------------|
| <b>Cheese</b>                       |
| Semi-dry goat cheese                |
| Livarot                             |
| <b>Fish</b>                         |
| Salmon with sorrel sauce            |
| Trout with almonds                  |
| Tartare of fish                     |
| Pike in butter sauce                |
| Grilled salmon with béarnaise sauce |
| <b>Regional cooking</b>             |
| Quiche lorraine                     |
| Grilled andouillette                |
| <b>Starters/charcuterie</b>         |
| Rillettes of goose                  |
| Fish terrine, lemon sauce           |