



**DUMNACUS
VIGNERONS**



APPELLATION D'ORIGINE CONTRÔLÉE

SAUMUR BRUT



Dumnacus Vignerons : 180 winegrowers who proudly bear the Loire Region's colors, who share the same wine pride and passion and who promote everyone's know-how through a single banner.

Dumnacus Vignerons symbolizes Loire wines in all their diversity and authenticity.

Dumnacus Vignerons brings us back to the Gallo-Roman period, to find the brave gallic warrior **Dumnacus**; symbol of our land, our authentic vineyards and of a free state of mind.

Because our wines are like him, they are also like you. They all bring us together.

Because our wines reveal the true nature of the Loire.

Glory to the Loire !



Soil, terroir & winemaking

The vineyards comprise plots dotted around the Saumur area, on the tuffeau limestone soils that are typical of this region.

Primarily Chenin, with Grolleau and Chardonnay. Hand-harvested. Primary fermentation in heat-controlled vats, secondary fermentation of over 12 months, in bottles placed on wooden slats.

Tasting notes

Finely aromatic wine. Crystal clear colour with hints of gold. The nose reveals aromas of white fruit. A second fermentation in bottles gives this wine its fine, elegant bubbles. Perfect as an aperitif, it really comes into its own when served with fish and seafood.

Service and aging

To be served between 6°C and 9°C.

