

# Rosé de Loire SeaFood&Co



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**LOCATION :** The vineyard is located in the heart of the Touraine region.

**WINEMAKING :** Direct pressing, fermentation at 14°C, very short ageing for an early bottling.

**VARIETALS :** Gamay 85%, Cabernet franc 15%

**SERVING :** Serve chilled (8-10°C).

**FOOD PAIRINGS :** This Rosé de Loire will perfectly accompany your seafood, grilled fish or fish terrines.



Bright pink colour with purple highlights.



Complex nose of citrus fruits, small red and black fruits (strawberry, raspberry, red currant), fresh flowers, exotic fruits and white pepper.



In the mouth: A perfume of vine peach, apricot, mixed with red berries and passion fruit. Frank and very fruity attack but airy with a fresh and spicy finish.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)