

Saumur Rosé La Cabriole



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : Made from selected plots with clay-schist soil.

WINEMAKING : Precision winemaking to bring out the grape variety's qualities: a beautiful pale colour and an intense, complex bouquet combining varietal aromas (citrus) with ones brought out by fermentation (amyl, sweets, strawberry).

Selected plots producing ripe wines with great aromatic potential. Direct pressing. Winemaking brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermentation at 16-20°C.

AGEING : Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

VARIETALS : Cabernet franc 100%

SERVING : Best enjoyed well-chilled (10-12°C).

FOOD PAIRINGS : Matching summer food: mixed salads, delicatessen meats, fish terrine, and grilled meats.

Matching food all year round: white meats, sushi, and spicy dishes. Fromages frais.

www.lesvignoblesedonis.com