

Orléans Blanc "Ecusson"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : Situated north of the Loire, between Beauce and Sologne, the "Orléans" appellation area covers approximately 80 hectares.

TERROIR : This cuvée is the fruit of a subtle marriage between Chardonnay, a deliciously fruity grape variety, and an exceptional terroir of siliceous gravel and clayey gravel, ensuring a fruity wine with a superb mineral balance.

WINEMAKING : The juice, obtained by moderate pressing, is kept at 10°C for 24 hours, before undergoing static settling. The fermentation temperature is maintained at 18°C, thus allowing the aromatic potential of the grapes to be preserved.

AGEING : The wine is then aged on fine lees for five to six months, accentuating roundness and minerality.

VARIETALS : Chardonnay 100%

SERVING : Serve chilled (10°C).

FOOD PAIRINGS : To be enjoyed as an aperitif or with raw vegetable salads, fish (eel fricassee) and seafood (shellfish), fresh goat's cheese.



Bright pale yellow colour.



The nose blends aromas of white flesh fruits (peach, apple), citrus fruit and white flowers, accompanied by a beautiful minerality.



The palate is balanced both by its roundness and by a nice tension. Fresh and persistent finish with mineral and mentholated notes.

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