

Orléans Rouge "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 : The vines thrive on a silica-gravel type soil ensuring a fruity, supple and beautifully mature wine.

WINEMAKING : Cold pre-fermentation maceration to ensure aromatic extraction of the grapes, followed by traditional fermentation. Short maceration with gentle extraction to preserve the fruitiness and lightness of our wines.

AGEING : Aged in the cellar before bottling.

VARIETALS : Pinot meunier 80%, Pinot Noir 20%

SERVING : Served at room temperature (14-16°C).

FOOD PAIRINGS : This wine will accompany cold meats, poultry (roast chicken), spicy grills, fish, game birds (partridge with red fruits), fresh cheeses.



Bright ruby red colour.



The delicate nose reveals notes of cooked fruits (prune) on a background of spices.



The attack is supple. The palate is supple and light, balanced by fine tannins. Warm finish with cooked fruit aromas.

www.lesvignoblesedonis.com