

Saumur Rouge La Perrière



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : This cuvée comes from plots selected for their viticultural potential and their advanced maturity. The soils are mainly developed on tufa stone. The soft chalk provides a moderate but relatively constant water supply, which is conducive to quality viticulture. In fact, this soil absorbs excess rainfall in winter and releases it sparingly in summer.

WINEMAKING : Long maceration (28 days) to extract the full potential of the grapes.

AGEING : A quarter of the cuvée is aged in French oak barrels in the La Perrière cellars at a depth of 25m, protected from light and temperature variations, for 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve between 14 and 16°C.

FOOD PAIRINGS : Serve with lamb chops with thyme or a piece of Brie cheese.



Intense ruby colour with brilliant red highlights.



Complexity combining small black fruits underlined by notes of spices and roasted cocoa beans.



This powerful wine offers a full and silky attack, with a fine grain and volume in the mouth.

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