

# Rosé d'Anjou Escapade 2023



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



**LOCATION :** The grapes for this cuvée come from vines located in the commune of Montreuil-Bellay, in the heart of the Saumur region.

**TERROIR :** The terroir where our vines thrive is of the clay-limestone type. The vines extend over 10 hectares.

**WINEMAKING :** Thanks to early morning harvesting and gentle pressing, the aromatic potential is maintained. The vinification is traditional with controlled fermentation temperatures (17 to 19°C).

**AGEING :** For 4 months, the wine is aged on fine lees with regular stirring of the lees. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve between 8 and 10°C.

**FOOD PAIRINGS :** This cuvée will perfectly accompany your dishes such as courgettes stuffed with small vegetables, vegetables simmered with tomato or as a dessert with a fruit salad or rhubarb compote.

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