

Saumur Rouge – Charles de Villeneuve



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR : The vines flourish on a clay-limestone soil: this soft white rock called tuffeau allows the vines to root well and to receive a moderate amount of water. It gives the Cabernet Franc a nice fruity aroma, a nice structure and silky tannins.

WINEMAKING : Grapes harvested at full maturity. Traditional vinification. Short maceration (8 days) with gentle extraction.

AGEING : Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C.

FOOD PAIRINGS : It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken) and hard cheeses.

www.lesvignoblesedonis.com