

Bourgueil Rouge B10

"Coq'licot" 2020



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The ten hectares of vines are planted on a majority of tuffeau chalk terroir, supplemented by a small part of sandy surface soil.

WINEMAKING : The harvested and destemmed grapes undergo maceration in temperature-controlled stainless steel vats for 10 days. Fermentation is triggered by immersion of the marc cap in concrete vats.

AGEING : The maturing process continues for 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C

FOOD PAIRINGS : It goes well with cold meats (rillauds, andouillettes), white and red meats (pot au feu) and soft cheeses.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.