

Bourgueil Escapade



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The terroir where our vines grow is mainly composed of chalk tuffeau and a smaller part of sandy soils. The vineyard spreads over 10 hectares.

WINEMAKING : After being harvested and de-stemmed, the grapes undergo a maceration process in a temperature-controlled stainless steel vat for a period of 10 days. Fermentation is triggered by immersing the cap of marc in concrete tanks.

AGEING : Ageing process takes 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C/60°F.

FOOD PAIRINGS : Gratin of seasonal vegetables, grilled porcini mushrooms, baked potatoes, vegan chocolate cream with orange peels.

www.lesvignoblesedonis.com

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