

Cabernet d'Anjou « Charles de Villeneuve »



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines are spread over the hillsides of the Saumur and Anjou regions.

TERROIR : The main characteristic of the region is its clay-limestone soil: this soft white rock, called tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING : Direct pressing to extract a nice aromatic potential. Vinification in temperature-controlled vats and bottling in the spring to preserve the freshness and fruitiness.

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (8-10°C).

FOOD PAIRINGS : It goes well with starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).

www.lesvignoblesedonis.com

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