

2016



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : A cuvée composed of the association of three superb plots located on the plateau of the commune of Vouvray. These vines are known for their ability to over-ripen and produce naturally rich grapes.

WINEMAKING : Skin maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

AGEING : Aged in oak barrels for one year, with regular resuspension of the lees. Bottled in September.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : To accompany river fish (pike-perch), poulard with cream sauce, Beuchelle à la tourangelle (sweetbreads, kidney, cream mushrooms), andouillettes au feu de bois or mature goat cheese.

www.lesvignoblesedonis.com

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