

2013



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The parcels selected for the Cuvée "Rendez-Vous" are located in the commune of Vouvray on the limestone plateau overlooking the Loire.

WINEMAKING : Gentle pressing and fermentation at a cool temperature (18°C) to preserve the aromas. Selection of press hearts.

AGEING : Aging of the base wines in barrels (10% of the cuvée) bringing a nice complexity. Second fermentation in bottle according to the Traditional Method. The minimum 48 months of storage on laths before disgorging brings an incomparable finesse of bubbles.

VARIETALS : Chenin ou chenin blanc 100%

SERVING : To be enjoyed chilled (8-10°C).

FOOD PAIRINGS : To be enjoyed chilled (8-10°C) from the aperitif to the dessert with a tuna steak snacked with cumin, a chicken with morels or with a rhubarb and apricot crumble.

www.lesvignoblesedonis.com

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