

Bourgueil "Charles de Villeneuve Bio"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : Chalk tufa soil with a small part of sandy surface soil

WINEMAKING : The harvested and de-stemmed 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 : 6 months

VARIETALS : Cabernet franc 100%

SERVING : Servir à 16°C

FOOD PAIRINGS : Charcuterie (Rillauds, andouillettes)
White and red meats (pot au feu)
Soft cheeses

www.lesvignoblesedonis.com