

# La Chevalerie, Crémant de Loire, Brut Rosé



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**TERROIR** : Our "Cuvée La Chevalerie" rosé cuvée is made from grapes grown on selected plots to the south of Saumur. The clay-limestone terroir promotes perfect ripening and ageing in our tufa chalk cellars gives this cuvée its superb freshness, fruit, and character.

**WINEMAKING** : Hand picking, gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

**AGEING** : The bottles are stored horizontally on wooden laths in our tufa cellars for 12 months before disgorging, to develop an incomparably fine bead.

**SERVING** : Enjoy chilled (8-10°C).

**FOOD PAIRINGS** : Enjoy chilled (8-10°C) as an aperitif, with grilled sardines or a raspberry tartlet.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)