

Coteaux du Vendômois

Rouge "Grillé d'Aunis" 2018



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR :

LOCATION: The east-facing hillsides situated alongside the River Loir enable the grapes to ripen early. The plots, which are more than 50 years old, are protected from the North and enjoy a beneficial microclimate created by the Loir.

PEDOCLIMATE POTENTIAL: the soil, composed of 20% clay, contains a large quantity of small pink flint stones on the surface and sits over a Turonian limestone bedrock. This terroir ensures a good supply of water and good drainage.

WINEMAKING : Vinification in 1000 l vats with over 14 days spent in vat at a controlled temperature of 22°C Traditional manual punching of the cap to ensure perfect extraction. Vinification of 100% Pineau d'Aunis grapes

VARIETALS : Pineau d'Aunis 100%

FOOD PAIRINGS : Enjoy this wine with charcuterie, pork ribs, rabbit with olives, slow-roasted leg of lamb or matured goat's cheeses..

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