

Saumur Rosé Secrets de Chai



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Bellevigne-les-Châteaux.

TERROIR : The vines are planted on clay-limestone soil.

WINEMAKING : The grapes are harvested with fresh fruit and ripe fruit aromas. Direct pressing. Vinification to bring out the varietal and fermentative aromas and add complexity. Traditional fermentation with temperature control between 16 and 20°C, preserving the aromatic potential of the Cabernet franc.

AGEING : Aged on fine lees for several months. Bottled in the spring to preserve freshness, then stored in our cellars 25 metres below ground, where the wine continues to mature, protected from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (10-12°C).

FOOD PAIRINGS : Pair it with white meats and fish, spicy dishes or fresh cheeses. The cellar master's recipe: Platter of sushi and yakitoris (Japanese skewers).



Attractive pale pink colour.



The nose is marked by intense, complex aromas of ripe red fruit (crushed strawberries), violets and citrus zest.



Full and fresh on the palate, with a deliciously fruity finish.

www.lesvignoblesedonis.com