

2014



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The plots of land for the Prestige cuvée (over 50 years old) are located on sunny slopes on the banks of the Loir and benefit from a high degree of precocity. The Cabernet Franc, characterised by a nice structure, is a perfect match for the Pineau d'Aunis.

WINEMAKING : After tasting the berries, the grapes are selected for their aromatic profiles of ripe fruit and spices. Separate vinification by grape variety. Vatting time of 14 days at controlled temperature (24°C).

AGEING : Matured in vats for 6 to 8 months, then blended to highlight a beautiful aromatic complexity.

VARIETALS : Cabernet franc, Pineau d'Aunis

SERVING : Enjoy this wine slightly chilled (12 to 14°C).

FOOD PAIRINGS : Enjoy this wine with pink meats (duck breast with honey and four spices, pigeon with pepper), poultry (fattened chicken in a salt crust), and goat cheese (Saint Maure).

www.lesvignoblesedonis.com