

# Saumur Rouge Yapp Brothers



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



**LOCATION :** The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

**TERROIR :** The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

**WINEMAKING :** Complete destemming, 15 - 20 days' post-fermentation skin contact.

Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

**AGEING :** Aged for a minimum of 6 months on the lees.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Best enjoyed at 16°C.

**FOOD PAIRINGS :** Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

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