

Saumur blanc Clin d'Oeil



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : This cuvée is the fruit of the work of a winegrower.

The vines are located in the commune of Candès Saint Martin, on a plot of 2 hectares. Planted on a slight slope facing north-east, the vines produce a chiselled and fresh wine.

TERROIR : The vines are planted on a clay-limestone soil from the Cretaceous period located on the Côte Turonienne, also called "Côte des blancs".

WINEMAKING : Gentle pneumatic pressing to extract the best juice from the grapes. Vinification in stainless steel tanks at low temperature (18°C) so that the fermentation can reveal the maximum aromatic potential of the juice.

AGEING : Racking at the end of fermentation and maturing in stainless steel tanks on fine lees for 6 to 9 months.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany shellfish and crustaceans, fish (pikeperch with white butter, grilled sea bream), white meats (chicken with pineapple, curry), cheeses (comté, reblochon), goat's cheeses (Valençay, Saint Maure de Touraine) and tangy desserts (lemon tart...).



Pale gold colour with brilliant reflections.



Intense aromas of peach, lemon and lychee mixed with a delicious fruitiness.



Freshness and roundness accompanied by delicate lemon and mentholated notes.

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