

VIGNOBLES EDONIS

Saumur Puy-Notre-Dame Vignobles Edonis

AOP Saumur Puy-Notre-Dame, Vallée de la Loire et Centre, France

As ambassadors for the richness of the Loire Valley, Les Vignobles Edonis has selected the finest terroirs and plots to bring you its interpretation of the Loire's emblematic appellations.



PRESENTATION

The highest point in the Saumur region at 103 meters, the village of Puy-Notre-Dame has dominated a remarkable vineyard for centuries. This ancient pilgrimage site, steeped in history, now inspires unique, authentic wines. With our in-depth knowledge of this terroir, we carefully select parcels offering the best ripening potential. Cabernet franc, the region's emblematic grape variety, is sublimated to reveal all its complexity and richness.

THE VINTAGE

Warm year, mild winter with no significant frosts, summer marked by a peak of 39.2°C, balanced rainfall.

LOCATION

Selection of quality plots on the hillsides of the appellation.

TERROIR

The vines thrive on clay-limestone soil resting on a tufa subsoil. This unique terroir, rich in minerals, gives the wine a superb minerality, while adding freshness and structure.

IN THE VINEYARD

Yield : 50 hl/ha

WINEMAKING

Sulfite-free vatting. The grapes are macerated in stainless steel vats for 29 days, with regular pumping over to keep the pomace moist. This process ensures optimal extraction of polyphenols, bringing color, tannins and aromatic complexity to the wine.

The wine is aged for 18 months in 500-liter barrels, exclusively in French oak (50% new barrels). This long, delicate ageing in large containers allows the wine to enrich itself with subtle wood aromas, while preserving the integrity of the fruit.

VARIETAL

Cabernet franc

SERVING

Serve between 15 and 17°C to fully appreciate its aromas and structure.

VISUAL APPEARANCE

The wine's color is intense, with purple and garnet highlights. Its brilliance and depth suggest good concentration.

AT NOSE

The nose is intense and complex, revealing aromas of ripe black fruits such as blackberry and cherry, accompanied by nuances of licorice, sweet spices and light woody notes.



ON THE PALATE

On the palate, the wine is full-bodied, round and structured. Empyreumatic notes blend harmoniously with flavors of black cherry and blackcurrant jam, with a persistent, elegant finish.

FOOD PAIRINGS

This cuvée goes perfectly with delicate, refined gastronomic dishes. Here are a few pairing suggestions:

- Duck breast with red fruit (cherries or blackberries): the acidity of the fruit and the flesh of the duck will bring out the black cherry and licorice aromas of the wine.
- Braised lamb with rosemary and garlic: the rosemary and candied meat aromas echo the wine's spicy, empyreumatic notes.
- Mimolette extra vieille (18 months): This long-aged cheese, with its pronounced taste and salt crystals, is a perfect match for the power and aromatic complexity of Cabernet Franc. Mimolette's rich hazelnut flavors and slightly crumbly texture will enhance the wine's woody, empyreumatic notes, while softening its tannins and underlining its roundness on the palate.

