

Saumur Blanc Vallée Loire



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines are planted on the hillsides of the Saumur region.

TERROIR : The vines are planted on clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages the vine's roots to develop well and ensures a moderate supply of water.

WINEMAKING : Destemming and light skin contact, followed by pneumatic pressing. Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING : Aged on lees for 4 months before bottling.

VARIETALS : Chenin blanc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : Ideal with fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).



Lovely pale-golden colour with silver highlights.



Luscious, complex, intense bouquet, bursting with citrus (lemon, grapefruit) and tropical fruit (pineapple) aromas.



Clean, soft and fresh on the palate. Long, citrus aftertaste.

www.lesvignoblesedonis.com