

Vouvray Brut C. Greffe



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The grapes come from selected clay-limestone terroirs on a plateau, overlooking the Loire River. Harvest at peak ripeness and gentle winemaking methods, associated with careful ageing in our tufa chalk cellar, give this wine freshness and finesse.

WINEMAKING : Gentle pressing, and cool fermentation (18°C) ensure that all the aromas are preserved. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING : The bottles are stored horizontally on wooden laths in our tufa cellars for a minimum of 12 months before disgorging, to develop an incomparably fine bead.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy chilled (8-10°C).

FOOD PAIRINGS : Enjoy as a perfect accompaniment for your favourite foods (delicatessen meats, pork, poultry, goat's cheese, and chocolate cake).



Fine and persistent bead. Pale yellow colour, with green highlights.



A lovely and intense nose with elegant aromas of linden blossom and white fruits (peaches and pears).



Fresh on the palate, with great balance and finesse. Long aromatic aftertaste with hints of dried fruit.

www.lesvignoblesedonis.com