

Tuffeau, AOP Vouvray, Blanc



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Vouvray vineyard is located to the east of Tours.

TERROIR : It extends over 2000 hectares on a clay-limestone terroir. Chenin blanc, also known as Pineau de Loire, enjoys a beautiful exposure on the plateaux overlooking the Loire.

WINEMAKING : Pressing. Slight settling of the must then slow fermentation at low temperature (18°C).

AGEING : Aged on fine lees for 6 months then bottled in the spring.

SERVING : Serve chilled 10-12°C.

FOOD PAIRINGS : It goes well with aperitifs, fish in sauce, white meats (blanquette, Basque chicken), charcuterie, goat's cheese (St Maure de Touraine).



Golden colour.



It is characterised by notes of citrus fruit, fruits (peach, pear) and flower aromas (acacia).



This wine is a tender dry type. Round and fruity on the palate. Beautiful balance underlined by a fresh, slightly nervous finish.

www.lesvignoblesedonis.com