

VIGNOBLES EDONIS

Touraine Sauvignon Vignobles Edonis

AOC Touraine, 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

This white Touraine has its roots in Saint-Romain-sur-Cher, in the southern part of the Loir-et-Cher region, in the eastern part of the appellation. This terroir is characterized by a strong presence of flint, conferring tension and exceptional minerality. This character is harmoniously balanced by the limestone soils, which bring structure and fullness. Here, Sauvignon Blanc enjoys ideal conditions to fully express its richness and potential.

THE VINTAGE

A dry spring, but a cool, rainy year overall. Moderate sunshine and temperatures.

LOCATION

The vineyards are located in the commune of Saint Romain sur Cher, in the heart of the Cave des Vignerons des Coteaux Romanais historic terroir. The vineyard is rooted in clay-limestone soil dotted with flint, a terroir that gives this Sauvignon its minerality and distinctive character.

TERROIR

The clay-limestone soil, enriched with flint, gives this Sauvignon an elegant minerality. The flint, typical of the region, contributes freshness and tension on the palate, while the limestone favors structure and the desired acidity.

WINEMAKING

70% of the volume is vinified in new 500-liter French oak barrels. The wine remains in these barrels for 10 months, bringing out its aromatic complexity.

The remaining 30% is vinified in stainless steel tanks to preserve the freshness and purity of the grape variety.

The aim is to reveal all the Sauvignon typicity while adding a touch of elegance and subtlety thanks to this balance between wood and stainless steel.

VARIETAL

Sauvignon blanc

SERVING

Serve at 12-14°C to fully appreciate its complexity and freshness.

VISUAL APPEARANCE

The wine has a pale color with golden highlights, a sign of excellent ripeness and careful vinification.

AT NOSE

The nose is expressive, with aromas of ripe white fruits such as pear and peach, enhanced by a hint of citrus and delicate floral nuances.



ON THE PALATE

On the palate, this Sauvignon reveals the lively acidity characteristic of Loir-et-Cher wines. Flavors of ripe white fruit are balanced by subtle minerality and a touch of freshness, with a long finish that lingers on lightly woody notes.

FOOD PAIRINGS

This Touraine Sauvignon goes wonderfully well with fish (sea bream roasted with herbs, sea bass baked in a lemon sauce), local goat's cheeses and traditional tarte Tatin.

