

# Saint-Nicolas-de-Bourgueil

## Maître Chai



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**WINEMAKING** : Separate vinification adapted to each profile, exacerbating the organoleptic qualities of the grapes: cold pre-fermentation maceration and limited extraction for the fresh fruit profile, bringing aromatic intensity; medium length maceration for the ripe fruit profile, bringing sustained colour and soft tannins.

Subtle blending of the vintages emphasizing a beautiful aromatic complexity.

**VARIETALS** : Cabernet franc 100%

**SERVING** : Served slightly chilled (12-14°C).

**FOOD PAIRINGS** : Pair this wine with all your savoury dishes from starters to cheese.

Recipe tip: roast pork with prunes or free-range chicken with forestry sauce.



On the nose, the intensity of the fruit is manifested by greedy aromas of fresh red fruit (raspberry and crushed strawberry) and black fruit (blackcurrant).



A hint of fern. On the palate, you will appreciate this fine and elegant wine, all in suppleness. A warm and persistent finish with fruity notes.



[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)