

# Rosé de Loire "Réserve des Vignerons"



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



**LOCATION :** The vines are planted on hillsides in the Saumur and Anjou areas.

**TERROIR :** The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

**WINEMAKING :** Direct pneumatic pressing to express the best aromatic potential. Vinification in thermo-regulated vats.

**AGEING :** 4 months on its lees and bottling in spring to ensure freshness and fruitiness.

**VARIETALS :** Cabernet franc 70%, Grolleau 30%

**SERVING :** Served well-chilled (8-10°C).

**FOOD PAIRINGS :** This wine is delicious with delicatessen meats, salads (raw vegetables in a sauce, tabbouleh, pasta salad, etc.), white or grilled meats.

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