

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.

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