

# Bourgueil Agrion Bleu



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



**TERROIR** : The 10 hectares of vines have been grown organically since 1996 and have a terroir of chalk and tufa, with a small percentage of sand in the topsoil. Age-old viticultural practices account for this cuvée's authenticity.

**WINEMAKING** : Once harvested and destemmed, the grapes macerate in temperature-controlled stainless steel vats for 10 days. Fermentation takes place spontaneously with indigenous yeast.

**AGEING** : The maturing process continues for 6 months.

**VARIETALS** : Cabernet franc 100%

**SERVING** : Best enjoyed at 16°C.

**FOOD PAIRINGS** : Best enjoyed with delicatessen meats, red and white meats, and soft-ripened cheeses.



This cuvée has a delicate bouquet of violet, ripe black fruit (blackcurrant and morello cherry) and a touch of sweet spice.



The wine is beautifully round on the palate, backed up by good structure and characterful tannin. Long aftertaste of ripe fruit and liquorice.



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