

Saumur Champigny Escapade



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The grapes for this cuvée come from vines located in Saint Cyr en Bourg, in the heart of the Saumur region.

TERROIR : The terroir where our vines thrive is composed of clay-limestone.

WINEMAKING : The grapes are harvested at full maturity and the vinification is traditional. Maceration lasts about twenty days.

AGEING : The wine is aged on fine lees for 6 to 8 months. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Served at 14°C.

FOOD PAIRINGS : Ratatouille pie, zucchini velouté, vegan cheese with cashew

www.lesvignoblesedonis.com