

Touraine Rosé La Javeline



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vineyard is mainly located south-east of Tours, on the slopes overlooking the Cher.

TERROIR : The vines of Touraine are located on a terroir of gravel and sand.

WINEMAKING : Direct pressing, settling at low temperature then fermentation in stainless steel tanks controlled at 20°C.

AGEING : Matured in stainless steel tanks under inert gas to preserve the aromatic freshness.

VARIETALS : Gamay 52%, Côt 48%

ALCOHOL CONTENT : 12 % vol.

SERVING : Serve chilled 8-10°C.

FOOD PAIRINGS : It will accompany aperitifs, platters of cold meats, raw vegetable salads (fresh vegetables and cheeses), grilled meats, white meats (chicken with lemongrass) and pasta dishes (penne with basil and pine nuts).



Bright pink color.



Delicious, fruity and intense nose with aromas of strawberry and candy.



Fresh, crunchy and balanced mouth. Finale on notes of fresh red fruits (raspberry).

www.lesvignoblesedonis.com