

Crémant de Loire Brut Rosé

"Les Andides"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR : The grapes come from selected clay-limestone, tufa chalk, and shale terroirs to the south of the Saumur area. Careful ageing in our tufa chalk cellars enhances its freshness and finesse.

WINEMAKING : Handpicking of grapes, light pressing and cool fermentation (18°C) to preserve all the aromas. Second fermentation in bottle of a selection of the best wines, according to the Méthode Traditionnelle.

AGEING : The bottles are stocked on racks for at least 18 to 24 months (minimum) in our tufa cellars to develop an incomparably fine bead.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy chilled.

FOOD PAIRINGS : This Crémant de Loire rosé Brut is an excellent aperitif. It is also an ideal partner for starters and desserts (chocolate pie, cheesecake, fruit salad).

www.lesvignoblesedonis.com