

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

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.