

Vouvray Coq'Licot BIO



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : To the west, on the first slopes overlooking the Loire at Rochecorbon, a clay-limestone terroir brings a beautiful roundness to the wine. To the east, well exposed and overlooking the commune of Reugny, a flinty-calcareous clay terroir gives it freshness and liveliness.

WINEMAKING : Slow pressing and separation of the juices. Search for fresh fruit profiles. Skin maceration to extract all the aromatic potential of the grapes. Low temperature fermentation. Maturing on total lees until spring. Bottled in spring.

VARIETALS : Chenin 100%

SERVING : Served chilled at 12°C

FOOD PAIRINGS : It will accompany fish, chicken in cream sauce, sweetbreads or roasted poultry, wood-fired andouillettes or mature goat's cheese.



Gold color.



Gourmet nose with green apple and citrus fruit aromas.



The attack is crispy and fresh. Aromatic and lively on the palate with notes of citrus fruit with a nice freshness on the finish.

www.lesvignoblesedonis.com