

Vouvray Blanc BIO Vineola



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines are about 30 years old and the plot is well exposed, overlooking the commune of Reugny, situated to the east of the Vouvray PDO.

TERROIR : The Vouvray Bio " Vineola " comes from an exceptional terroir. A flinty clay soil combined with a limestone subsoil gives it a nice freshness and vivacity. All this is well balanced by the great maturity of the grapes and the maturing on fine lees.

WINEMAKING : Skin-contact maceration to extract all the aromatic potential of the grapes. Traditional fermentation (between 18 and 20°C).

AGEING : Half of the cuvée is matured on the lees and the other half in oak barrels for one year, with regular resuspension of the lees. Bottling in September.

VARIETALS : Chenin Blanc 100%

SERVING : Serve at 12°C.

FOOD PAIRINGS : As an accompaniment to fish, poulard with cream sauce, veal rice or roast poultry, wood-fired andouillettes or mature goat cheese.



Golden colour.



Charming nose of toast, butter caramel, smoky notes and stewed fruit.



Round attack. Warm, fleshy and acidulous mouth. Persistence on notes of fruit in brandy.

www.lesvignoblesedonis.com