

Saumur Champigny Véridic



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The best plots of Cabernet franc are located in the commune de Saint-Cyr-en-Bourg.

TERROIR : The vines grow on chalk, sandy/silty soil, dating from the middle Turonian stage, which is excellent for regulating water supply and the development of the grape.

WINEMAKING : Selection of the best plots. The grapes are carefully picked when fully ripened. Daily pumping over in stainless steel vats during the first third of fermentation. Maceration of 22 days, followed by natural malolactic fermentation.

AGEING : Ageing during 6 to 10 months, in galleries dug out of limestone tufa, away from light and variations in temperature and then bottle maturation more than 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Best decanted 1 or 2h before serving at 14°C.

FOOD PAIRINGS : It is an ideal partner with grilled red meats, charcuterie, fish in sauce or cheeses.



Beautiful purple colour with violine reflections.



This wine has a seductive nose of cooked fruits, spices (pepper) and empyreumatic notes (grilled almond, smoke).



Smooth and round on the palate, with elegant tannins. Generous finish of red ripe fruit and liquorice.

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