

Bourgueil Rouge "Saint Martin"



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The plots of the cuvée Saint Martin are situated in the north shore of the Loire, where there is an ideal microclimate and the vines are sheltered from the sun exposure.

TERROIR : The terroir features sandy topsoil with gravels that expresses the aromatic potential and smooth tannins of this Cabernet franc wine.

WINEMAKING : Selection of parcels depending on the tasting of berries. Grapes are picked when they achieve optimum ripeness and a fruity aromatic profile. Vinification in thermo-regulated vats (24°C) and short maceration to conserve the smoothness of tannins and fruitiness of the grapes.

AGEING : Aged for 5 months before bottling in spring season.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy chilled (14-16°C).

FOOD PAIRINGS : This red wine goes perfectly with fine delicatessen meats, salads, roasted white meats (grilled chicken with estragon), and soft cheeses.

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