

# 49M, Crémant de Loire, AOP, Brut



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**TERROIR :** The grapes come from selected terroirs of clay-limestone and tuffeau in the southern Saumur region. Careful aging in our chalky tuffeau cellars enhances its freshness and finesse

**WINEMAKING :** Hand-harvesting, gentle pressing and cool fermentation (18°C) preserve all the aromas. A second fermentation in the bottle of a selection of the finest wines, using the Traditional Method, brings its bubbles to this cuvée.

**AGEING :** Bottles are stored horizontally on wooden laths in our tuffeau cellars for a minimum of 12 months before disgorging, to develop bubbles of incomparable finesse.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)

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