

Touraine Rosé Vive la Loire



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : Sand over clayey soil.

WINEMAKING : Traditional vinification at 14°C on direct pressing. Cold storing before launching the alcoholic fermentation (10 days) for a wine with aromatic finesse.

VARIETALS : Gamay 52%, Côt 48%

ALCOHOL CONTENT : 12 % vol.

SERVING : Serve Chilled (6-8°C).

FOOD PAIRINGS : With delicious french cheeses and charcuterie platter.



Beautiful salmon pink hues.



The nose has hints of juicy red fruits.



The mouth is round with notes of English candy, the freshness comes with aromas of strawberries and raspberries.

www.lesvignoblesedonis.com