

# Saumur Blanc "Réserve des Vignerons"



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



**LOCATION :** The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

**TERROIR :** The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

**WINEMAKING :** Destemming and light skin contact, followed by pneumatic pressing. Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

**AGEING :** Aged for a minimum of 4 months on the lees.

**VARIETALS :** Chenin blanc 100%

**SERVING :** Serve chilled (8-10°C).

**FOOD PAIRINGS :** Serve as an accompaniment to fish and seafood, meat dishes, cheeses (goat's cheeses) and fruit tarts (lemon, apricot, etc.).

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