

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