

Saumur Rosé Vallée Loire



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines are planted on hillsides in the Saumur area.

TERROIR : The main feature of this area is its clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages good root development in the vines and ensures a moderate water supply.

WINEMAKING : Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING : Aged on fine lees for 6 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : Ideal with aperitif, or with delicatessen meats, white meat dishes (poultry), grilled meats, sushi, and spicy dishes.



Brilliant, deep pink colour.



Powerful, complex, red-berry fruit bouquet, featuring strawberries, blackberries, and violets.



Soft, powerful, and, delicious on the palate, with good length and an aromatic aftertaste.

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