

# Cabernet d'Anjou Rosé Les Gardelles



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



**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 :** The grapes are picked when they reach technological maturity in order to combine the fruitiness and the structure of Cabernet. After light cold settling, the wine is fermented in temperature-controlled (17°C) stainless steel vats in order to retain maximum aromas. The alcoholic fermentation is stopped with cold treatment in order to maintain residual sugar.

**AGEING :** Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

**VARIETALS :** Cabernet franc, Gamay, Grolleau

**SERVING :** Serve as fresh with best enjoyed chilled (10-12°C).

**FOOD PAIRINGS :** Served with delicatessen meats, shrimp or vegetable egg rolls, fish tajine, fish in a sauce, grilled meats, blue cheeses, raspberry cheesecake, or as an aperitif.

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